



SYLTBAR®

Be Happy, Live Healthy, Drink SYLTBAR



Friulano 2017 - Silk

Production: San Smone, from the hills of Conegliano Friuli, Italy believes wine is grown in the vineyards, not made in the cellar. Taste the respect for nature in our wines.

Grape Variety: 100% Friulano without additives

Vineyards: spur cordon training system, 4.000 vines per hectare, yield 80 ql/Ha, living soil, giving the wines a mineral-rich body

Harvest Period: II/III week of September biodynamic through natural practices

Vinification: Crushing and destemming, gentle pressing white fermentation in stainless steel tanks at controlled temperature (64.4-68°F) aging in stainless steel vats in contact with the fine lees bottling done after 8 months of harvest

Process: Using stainless steel tanks achieves a clean style. Unlike new oak barrels, tanks do not impart flavor on the wine, which allow the true terroir and grape to be expressed

Alcohol content: 13% by vol.

Nutrition: 125 calories per 6oz glass calorie count / glucose level. No chaptalization adding sugar to the grape, no chemical additives for aroma, color, flavor or texture enhancement.

Color: Light straw yellow color with slight green hints

Nose: Pleasant shades of glazed Almonds and hints of dry fruits

Palate: Very floral and fragrant bouquet, delicate, dry, fresh and gentle, with low acidity and president

Food Pairing: Serve with ham, salami, strong tasting fish, mushroom risotto, pumpkin

Serve: Ideal at 50-53.6°F



White Wine

Low On Sulfites

Vegan

LOW ON SUGAR

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