

BIANCO CLADRECIS

Cladrecis is an ancient town 314 metres above sea level, in the Comune of Prepotto, a magical place where brothers Pierpaolo and Luca Sirch have undertaken their project to restore the ancient vineyards. The area is on the edge of the Colli Orientali DOC region in Friuli. The micro-climate is characterized by good breezes, a pronounced range of temperatures, and marly soil. The vineyards on the hills are surrounded by ancient woods, creating beautiful vistas of simplicity and stillness. Cladrecis wines are authentic crus with strong territorial characteristics.

Denomination

Friuli Colli Orientali DOC

Grape

Friulano, Riesling, Pinot Bianco

Fermentation

Fermentation in steel tanks for about 2-3 weeks.

Maturation

In steel for 12 months.

Aging

In bottles for about three months.

Tasting notes

Pale straw-coloured wine, its varietal aroma is delicately fruity with hints of pear and apple, fresh almond, citrus and apricot. Flavourful and well-balanced, long on the finish with a mineral aftertaste. This wine ends on a robust and elegant note.

Goes well with

Ideal as an aperitif, perfect with San Daniele prosciutto and traditional Friuli dishes such as frico. Good with delicately flavoured dishes with herbs, such as frittatas, risottos, soups, hors d'oeuvres and delicate first courses of fish or steamed fish served as a main course.

Serving temperature

12 °C

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