



Galea bianco 2004 *Colli Orientali del Friuli D.O.C.*

Site of vineyard: Locality “Galea” on the hill of Gramogliano, in the *comune* of Corno di Rosazzo, province of Udine.

Characteristics of vineyard: Planted with very old vines - aged 50 to 60 years - of the traditional indigenous varieties.

Vintage profile: An unusual growing season, characterised by low temperatures and abundant rainfall all over spring and most of the summer, with consequent late flowering and delayed fruit growth. Fortunately a dry and sunny September brings the grapes to a complete maturation. A good crop of healthy ripe grapes, picked from 1st to 7th October.

Production: Just over 16 tons of grapes, 3 tons per hectare, for some 15,000 bottles.

Grape varieties: 95% *Tocai Friulano* and 5% *Verduzzo*.

Typology: White wine, dry, non aromatic; alcohol 13.5% ca. by volume, total acidity (tart.) 0.5% ca.

Vinification: No pellicular maceration, indigenous (grapes’ own) yeasts only, long fermentation at low temperatures. 100% spontaneous malolactic fermentation, maturation on lees, no oak, no racking, no filtering.