



TURÉIS
BIANCO I.G.T. VENEZIA GIULIA

WINE CHARACTERISTICS

Full-bodied white wine, with great intensity. The colour is shiny, golden yellow. Involving and strong at the nose, it recalls vanilla, exotic fruits, orange blossom and apricot. Intense and soft on the taste, fresh with tropical and aromatic notes which persist till the end.

RECOMMENDED WITH

Ideal with first courses like truffle risotto or Tortelli al Castelmagno. Good for fish and white meat grilled.

SERVING TEMPERATURE

12 °C; 53 °F.

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GROWING SYSTEM	Guyot double.
VINIFICATION	Manual, first fortnight of September.
HARVEST	In white, by separating the must from the skins with soft pressing. Temperature controlled fermentation at 18 °C to facilitate the development and the preservation of original aromas.
FINING	Battonage for each wine: suspension of lees for the 20% of the total for 10 months.

AWARDS

Concours Mondial du Sauvignon, Gold Medal
 Guida Veronelli, 3 Stars
 Falstaff, 92 pt.
 Concours Mondial de Bruxelles, Great Gold Medal
 Gilbert & Gaillard, Gold Medal
 Decanter World Wine Awards, Silver Medal
 Concours Mondial du Sauvignon, Silver Medal
 Concours Mondial de Bruxelles, Silver Medal
 Decanter World Wine Awards, Bronze Medal
 Concorso Internazionale Vinitaly, Great Mention
 Gilbert & Gaillard International Wine Guide, 89 pt.
 James Suckling, 92 pt.
 Bibenda, 4 Bunches
 Vini d'Italia del Gambero Rosso, 2 Glasses
 I vini di Veronelli, 91 pt.