



FRIULANO FRIULI COLLI ORIENTALI



Friuli Venezia-Giulia, Italy

Miani

Method & Production

Organically farmed vineyards. Hand-harvesting of the Friulano grapes. Fermentation using both native and selected yeasts in French oak barrels. 8 months aging in French oak. 6 months bottle refinement.

Tasting Notes

“The 2021 Friulano is dusty and sweetly floral in the glass, with ripe apple and pear offset by crystallized ginger. This smooths over the palate with ripe orchard fruits offset by spicy citrus tones, becoming quite savory toward the close. The 2021 reverberates with tension, sizzling with residual acidity, as hints of lime and a salty flourish punctuate the finish.” **92 points, Eric Guido, Vinous (April 2023)**

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|---------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| MI7122 | Friulano Friuli Colli Orientali | Friulano | 2022 | 14.0% | Cork | 6x0.75lt | No | No | Yes | No |