

BIANCO FRIULI COLLI ORIENTALI

Friuli Venezia-Giulia, Italy
Miani

Method & Production

Organically farmed vineyards. Hand-harvesting of the 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 Bianco is delicate in the glass, with smokey crushed rocks and lemon oils offsetting dusty stone and sage. This opens with a pretty inner sweetness and caressing textures offset by saline-mineral tones penetrating deeply. It leaves a lasting concentration while resonating with citrusy tension as savory herbal tones slowly fade. This is one of the most balanced and sapid Miani Biancos I've ever tasted." **93 points, Eric Guido, Vinous (April 2023)**

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|-------------------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| MI7022 | Bianco Friuli Colli Orientali | Chardonnay Friulano Ribolla Gialla | 2022 | 13.0% | Cork | 6X0.75lt | No | No | No | No |