Friulano DOC Insonzo

Light skin contact, alcoholic fermentation with indigenous yeasts at 22 - 24° in steel, total malolactic, Aging "sur lie" for 18 months.

Grape varieties Friulano

Soil Grown on hills in rich marlstone soil and on plains in shallow stony, soils.

Alcohol 13%



Banville

www.banvillewine.com

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