

DARIO PRINČIČ

JAKOT

Friuli Venezia Giulia , Italy



Millésime 2014

Appellation Venezia Giulia IGT

Sols Clay « ponca »

Altitude Des Vignes 130 meters above sea level

Orientation South East

Cépages 100% Tokai Friulano

Viticulture Biodynamic

Palissage Guyot

HI/Hect 20 hl/ha

Vendanges Hand harvested

Vinification 22 days of maceration on the skins and fermentation in open wood thimbles with natural yeasts

Levures Indigenous

Élevage 24 months in neutral oak barrels

Volume D'alcool 13.5% alc./vol.

Sulfites 17mg/l

Sucre Résiduel < 0.1 g/l

Acidité Totale 5.91 g/l

Color Orange

Degustation Nose on plum with hints of pekoe orange tea, apricot peel, lemon and slight floral nuances.

Temperature Of Service 15°C

BOIRES
