

Tenuta Plozner

Friulano

Straw yellow with greenish hints. The bouquet is floral with notes of orange blossom, white peach and mineral aromas. The palate is direct and fruity yet balanced and easy to drink.

100% Friulano

Organic

Appellation	DOC Friuli Grave
Vineyard	The north–south exposed vineyards sit at the base of the Dolmites, with Guyot trained vines on gravelly and alluvial soils.
Vinification	Soft pressing of the grapes and traditional white vinification with fermentation at a controlled temperature (18 ° C). Aging in stainless steel vats and after in bottle to evolve the sensorial features.
Pairing	Ideal as an aperitif or with young cheeses, cured ham like Prosciutto and Speck or with figs.

Since the beginning of 1900 the family Bettili has both cultivated vines and made and sold wine in the hills in the northeast of Verona. In 2013, Cristiana concluded the takeover of an historical and famous winery founded during the sixties in the area of Friuli Grave DOC, where the stony soils gives wines mineral aromas and a fresh taste. With deep convictions for sustainable practices, Cristiana focuses on healthy grapes and vineyards to minimize efforts in the cellar. Following these beliefs, the vineyards of Tenuta Plozner have been certified organic since 2016.