



I MIGLIORI VINI ITALIANI
Luca Maroni
95 points

Pietris Friulano DOC Friuli

In vineyard

The territory of Sequals, located at an altitude of 270 meters, is characterized by morainic hills nestled between two waterways: the Meduna River and the Cosa Stream. The soil, rich in pebbles, along with significant temperature variations, creates ideal conditions for viticulture, ensuring a balanced ripening of the grapes. Meticulous vineyard management including pruning, canopy control, and shoot selection, guarantees a high-quality harvest.

For our Friulano, an indigenous grape variety, the harvest is carried out with the utmost care. The grapes are transported to the winery while preserving their integrity, enhancing the identity and authenticity of the terroir.

In cellar

Once the grapes arrive at the winery, they are gently pressed to obtain the free-run must, which undergoes static decantation. The clarified must is then fermented in stainless steel at a controlled temperature of 16-18°C to enhance the varietal characteristics.

After fermentation, the wine matures on its lees for four months, also in stainless steel, with regular batonnage to enrich its aromatic profile.

Tasting notes

It presents a yellow color with delicate greenish highlights. On the nose, notes of yellow fruit, such as peach, emerge alongside a distinctive vegetal hint, white flowers, and almond. On the palate, the wine is fresh, savory, and well-structured, with a pleasant bitter almond finish, characteristic of the variety.

What does Pietris mean?

“Pietris,” from the Friulian word for “stone,” is a tribute to the land and its unique composition. The soils of Sequals are characterized by a skeletal structure rich in stones (“claps” in the local dialect), which reflect the sun’s heat and light during the day, allowing for excellent temperature variation at night.

Pairings

Delicate first courses featuring seafood, white meats, and vegetable frittata. A must-try pairing is with the regional specialty, San Daniele ham.

Serve at 12°C.

13% Vol.
Bottle size: 0,75 l

