

Ùepasse

IGT VENEZIA GIULIA

Ùepasse is a name that in Friuli recalls ripe grapes, sweet aromas and nostalgia. Time has passed, leaving complex notes, delicate aromas, golden reflections. It should be enjoyed without haste.



Grapes	Verduzzo Friulano
Alcoholic degree	14,00 - 14,50 % (depending on the vintage)
Soil type	Clayey
Vines Training system	Sylvoz
Harvest time	First decade of October
Winemaking	After a period of drying in the fruit cellar, the grapes is gently pressed. The grape must obtained is fermented in 550 lt tonneaux.
Maturation	Almost at the end of fermentation it is decanted into French oak barriques where it remains on the fine lees for at least 12 months.
Refinement	In steel containers and in bottles.
Bottle	500 ml
Cap	Cork
Pairings	cheeses, blue cheeses, patè and dry pastries.
Serving temperature	10-12°C