

## Verduzzo Friulano

### IGT VENEZIA GIULIA

It is characterized by an intense and brilliant golden yellow colour. It has a large bouquet with sensations of chestnut honey. The taste full, enveloping, sweet, pleasantly bitter and slightly tannic.



<b>Grapes</b>	Verduzzo Friulano
<b>Alcoholic degree</b>	12,50 - 13,00 % (depending on the vintage)
<b>Soil type</b>	Clayey
<b>Vines Training system</b>	Sylvoz
<b>Harvest time</b>	First decade of October
<b>Winemaking</b>	The grapes, harvested when ripe, are gently pressed. The grape must obtained is cooled and decanted to obtain a first cleaning. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature.
<b>Maturation</b>	6-8 months in stainless steel tanks.
<b>Refinement</b>	2 months in the bottle.
<b>Bottle</b>	750 ml
<b>Cap</b>	Cork
<b>Pairings</b>	At the end of the meal, ideal with dried fruit and small pastries. Interesting with blue cheeses.
<b>Serving temperature</b>	10-12°C

