

VERDUZZO FRIZZANTE I.G.T. VENETO

Variety: SINGLE VARIETY VERDUZZO.

Production zone: PIAVE ALLUVIAL RIVER BASIN, TO THE SOUTH EAST OF TREVISO.

Terroir: SOIL RICH IN STRUCTURE (GRIT) WITH CLAY AND LOW LEVELS OF ORGANIC CONTENT.

Training system: SYLVOZ WITH A YIELD OF 16,000 KG PER HECTARE.

Harvest period: HARVESTING LATE SEPTEMBER.

Vinification: STRIPPING AND COLD MACERATION IN CONTACT WITH SKINS FOR ONE NIGHT, WITH CLEANING OF THE MUST AND ALCOHOLIC FERMENTATION.

Spumantizzazione: IN AUTOCLAVE FOR AROUND ONE MONTH (CHARMAT SHORT METHOD) AT A TEMPERATURE OF 13-14°C TO BRING OUT THE PERFUMES AND FRESHNESS.

Sensory characteristics: A CLASSIC WINE, GOLDEN YELLOW IN COLOUR, WITH A FINE, PERSISTENT PERLAGE. IT HAS AN INTENSE FRUITY FRAGRANCE, WITH CLEAR TONES OF ALMOND, PEAR AND APRICOT.

Food pairings: SMOOTH TO TASTE, WITH A SLIGHT DEGREE OF TANNIN WHICH SETS IT APART, MAKING IT VERY AGREEABLE WITH BISCUITS AND TARTS. COULD EVEN BE ENJOYED WITH BLUE AND CREAMY CHEESES, ALSO PLEASANT BETWEEN MEALS.

SERVE AT 6-8°C IN GLASSES WITH LONG STEMS AND ELONGATED BODIES TO SHOW OFF THE FINE PERLAGE.



*A very old grape variety, quite widely used in the past.
Verduzzo is widely grown throughout Friuli and the Veneto, where it is
cultivated both on the plain and in the hills.*

Alcohol: 12,00% vol.
Total acidity: 5,1 g/l
Sugar residue: 24,7 g/l
Sulphites: 113 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13