



VERDUZZO

VENETO

Indicazione Geografica Tipica

FRIZZANTE

TYPE: Semi-sparkling white wine

GRAPE VARIETY: Verduzzo 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

SECOND FERMENTATION: Charmat Method

VINIFICATION: White vinification of grapes through soft pressing after brief cold maceration. The must is then cold decanted and ferments on selected yeasts at a controlled temperature of 18-20 °C for 10-12 days. The resulting wine is placed in pressure tanks where it ferments on active yeasts until it reaches the required pressure. The temperature is then lowered to -4 °C in order to stop the fermentation process.

TASTING NOTES: The colour is amber yellow and the scent recalls the aromas of honey and yellow pulp fruit. The flavour is fine and persistent.

SERVING SUGGESTIONS: Great at the end of a meal, exceptional with desserts in general, from fruit flans to plain or cream pastries.

ALCOHOL: 11.0% Vol.

SERVING TEMPERATURE: 8-10 °C

SHELF LIFE: 1/2 years

BOTTLES PER CARTON: 6 x 75 CL