

# TYPICAL WINES



# AI GALLI



## VERDUZZO VENETO

Indicazione Geografica Tipica

**TYPE:** Still white wine

**GRAPE VARIETY:** Verduzzo 100%

**ORIGIN:** Pramaggiore, our own vineyards

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

**SOIL TYPE:** Medium texture, clayey

**GROWING METHOD:** Sylvoz

**VINIFICATION:** White vinification of grapes through soft pressing after brief cold maceration. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

**TASTING NOTES:** Golden colour with amber highlights. The scent is vinous, intense and clean. The full, definite taste features a range of flavours from honey to apricots, pears and peaches.

**SERVING SUGGESTIONS:** Essentially a dessert wine, it is ideal with fruit flans, crèmes and plain pastries.

**ALCOHOL:** 12.5% Vol.

**SERVING TEMPERATURE:** 10-12 °C

**SHELF LIFE:** 2/3 years

**BOTTLES PER CARTON:** 6 or 12 x 75 CL