



Verduzzo Friulano

Grape Variety: 100% Verduzzo Friulano

Appellation: Friuli Colli Orientali

Designation: DOC

Soil Type: Marl and sandstone of Eocene origin

Harvest Period: Mid-October

Harvest Method: Manual

Vinification:

The grapes are destemmed, crushed, and transferred to maceration tanks for approximately three days so that the must acquires the golden yellow color typical of Verduzzo, thus promoting the initiation of fermentation with the yeasts naturally present on the grapes. The grapes are then pressed, and fermentation continues in temperature-controlled stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel tanks, leaving the wine on its fine lees for approximately four months, depending on the bottling period.

The bottled wine is aged in air-conditioned cellars for at least one month

Sensory Notes:

Color: Bright and intense golden yellow.

Aroma: The typical aroma recalls linden blossoms, acacia blossoms, and wildflower honey, with hints of dried and toasted fruit and sweet almond.

Taste: On the palate, it is sweet, fresh, fruity, and slightly tannic, with a distinct finish of chestnut honey.

Pairings: A dessert wine that pairs well with pastries.

Serving temperature: 12°C