



## Verduzzo

**Grape Variety:** 100% Verduzzo Friulano

**Appellation:** Venezia Giulia

**Designation:** IGT

**Soil Type:** Marl and sandstone of Eocene origin

**Harvest Period:** Mid-October

**Harvest Method:** Manual

### Vinification:

The grapes are left to dry naturally on the vine for as long as possible depending on the season, destemmed, crushed, and left to macerate for another 3 days, thus promoting the initiation of fermentation with the yeasts naturally present on the grapes. The grapes are then softly pressed and fermentation continues in temperature-controlled steel tanks.

### Aging:

Maturation and aging continue in barriques for approximately 8-10 months, depending on the bottling period. The bottled wine is aged in air-conditioned cellars for at least one month.

### Sensory Notes:

**Color:** Amber in color, it evokes warm and opulent sensations.

**Nose:** The olfactory perception is complex, decidedly sweet and spicy. The opening notes of cloves, vanilla, and cinnamon are striking, blending well with a typical undertone of sweet dried fruit, almond, and white flowers, acacia, and lime.

**Taste:** On the palate, the dry sweetness of Verduzzo, due to the variety's natural tannins, is enriched by a rich aroma of dried fruit, fig, and apricot, and a pleasantly bitter finish reminiscent of chestnut honey.

**Pairings:** Also excellent as a meditation wine, it pairs well with dry desserts or is enhanced by contrasting pairings with prosciutto, figs, and aged blue cheeses.

**Serving temperature:** 12-14°C