



Corte Bacaro®

VERDUZZO FRIZZANTE DELLE VENEZIE IGT

Name:	VERDUZZO FRIZZANTE DELLE VENEZIE IGT
Varieties:	60% Verduzzo Friulano - 40% Verduzzo Trevigiano
Soil:	Alluvial silt and clay.
Vine training method:	Sylvoz, double-arched cane (cappuccina).
Vine density per hectare:	3000-3500
Harvest:	First and third ten days of September.
Vinification:	The grapes are macerated for approximately 24 hours to extract the tannins and colour from the skins, then fermentation at controlled temperature on selected yeasts.
Maturation:	Stored in steel tanks at controlled temperature.
Method:	Natural second fermentation on selected yeasts in pressure tanks for 25-30 days.
Residual sugar:	55 g/l.
Alcohol content:	12 % vol.
Colour:	Intense straw.
Aroma:	Fruity and floral.
Flavour:	Sweet, full-bodied, slightly tannic with fine, lingering perlage.
Serving temperature:	10-12 °C.
Serving suggestions:	Excellent with desserts. Also pleasant with savoury snacks.



Società Agricola Corte Bacaro
di Bellia & C. ss