

Appellation:

I.G.T. Trevenezie

Variety:

100% Verduzzo

Time of harvest:

First and third decade of September



Vinification and aging

The grapes are macerated for about 24 hours to remove tannins and the colour of the skins. The must is then fermented at a controlled temperature with selected strains of yeast. Stored in stainless steel vats at a controlled temperature. It is re-fermented naturally using selected strains of yeast in pressure tanks for 25-30 days.

Tasting notes

Very deep straw yellow in colour. Fruity and floral, sweet, full-bodied, slightly tannic with a fine and persistent perlage on the palate.

Pairings and serving tips

Excellent with desserts. Also pairs well with savoury snacks.

Serving temperature

10 - 12 °C

Alcohol content: 12% Vol.