

Verduzzo Friulano

Friuli Colli Orientali DOC

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WHITE WINE



Grape variety

100% Verduzzo Friulano.

Soil

Marly-Arenaceous.

Winemaking

After a slight drying in the plant, the grapes are crushed and de-stemmed and macerated in cold press for about 24 hours. When the wine has a sugar content of about 8%, the decanting starts and the volume temperature is lowered to maintain its natural softness.

Colour

Wine with an intense golden yellow color.

Tasting notes

Its scent recalls the blooming of acacia and ripe fruit, it is full for both the body and the mouth. Very long in the mouth - because the pleasant sensation remains for a long time after swallowing. It is balanced and sweet but not cloying.

Food pairing

It is a very appreciated wine with aged cheeses, it goes well with liver paté and all dry pastries.

Harvest

By hand

Serving temperature

10 – 12 °C