

VIGNUA

Denomination: IGP VENEZIA GIULIA

Vines: White wine

Vain training method: Sylvoz

Plant density: 3500 plants per hectare

Type of soil: Clay

Average yield per hectare: 80 quintals

Graoe harvest: Second week of September

Vinification Methods: Brief maceration on the skins until the cap forms (“alzata di cappello”), destemming, soft pressing and second brief maceration on the skins (12 hours). Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: A still white wine, produced from native grapes grown on the banks of the "Vignua" canal, at the entrance to the valley. It is characterised by a straw yellow colour with golden reflections and a wide range of aromas dominated by a bouquet of wildflowers, hay and chamomile. An intense and sapid wine, with a good alcohol content and finishing with a slightly bitter almond weave. The ideal pairing for seafood starters and white meats.

Ageing: 8 months in steel tanks, 6 months in the bottle

Service temperature: 10 – 12 °C

Capacity: 750 ml