

VERDUZZO

Denomination: IGP VENEZIA GIULIA

Vines: 100% Verduzzo

Vain training method: Guyot

Type of soil: Clay

Graoe harvest: End of September

Vinification Methods: Late manual harvest and soft pressing. Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: The only non-dry wine of our range of products. Characterised by a crystal clear golden yellow colour and intense floral aromas, with hints of honey and acacia flowers. Sweet, but not cloying, it is, indeed, fresh and balanced. A meditation wine that should be served with biscuits and blue cheeses.

Service temperature: 10 °C

Capacity: 750 ml