

# VIGNUA

**Denomination:** IGP VENEZIA GIULIA

**Vines:** White wine

**Vain training method:** Sylvoz

**Type of soil:** Clay

**Graoe harvest:** first half 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 bitte almond weave. The ideal pairing for seafood starters and white meats.

**Service temperature:** 10 – 12 °C

**Capacity:** 750 ml