



Verduzzo 2021

I.G.T. Venezia Giulia

UVE: Verduzzo friulano (100%) from 60 years old vines.

FORMA D'ALLEVAMENTO

E DENSITÀ D'IMPIANTO:

Guyot with 5000 vines/ha

RESA PER ETTARO:

80 q/ha around 55 hl/ha

VENDEMMIA:

totally by hand during the end of September.

VINIFICATION: The grapes are de-stemmed, crushed and left to macerate for 8 days in a concrete tank where alcoholic fermentation will begin.

Subsequently the partially fermented grapes will be separated and the skins will be pressed in order to extract the last part of the juice. After the juice will be mixed together and finish the alcoholic fermentation.

Also in this case we will proceed to refine the wine on the fine lees in order to give great nose notes, complexity and taste. The malolactic fermentation is completely carried out.

BOTTLING: August following the harvest.

CHARACTERISTICS: The color is gold yellow intense with orange reflections.

Powerful aroma, reminiscent of yellow fruit, peach, apricot and yellow plum.

Chestnut honey hint and zest of candy orange.

Fresh wine, full body in the mouth with a touch of round tannins.
