VERDUZZO

Autochthonous Wines

I.G.T. VENEZIA GIULIA

Area of origin Vineyards in Precenicco (Udine) Soil type Clay soil Grape varietal 100% Verduzzo Training system Sylvoz, 3700 vines/ha Vinification Traditional maceration for 2–3 days at 68–72 °F (20–22 °C) Ageing Maturation in stainless steel tanks Alcohol content 12% alc./vol. Characteristics It is a sweet, lively wine, with a delicate scent. It is slightly fruity and pleasantly aromatic

Pairing This wine should ideally be consumed when young even though it withstands the test of time. It is excellent with dry fruit, biscuits and tarts **Serving temperature** Serve cool at 46–50 °F (8–10 °C)

EAN code: 8032869490069 Packaged in 6-bottle packs

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