## 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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