



VERDISO
COLLI TREVIGIANI
Indicazione Geografica Protetta
Semi-sparkling wine



LOCATION OF THE VINEYARD

Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

GRAPE VARIETIES

100% Verdiso.

VINIFICATION

Verdiso, whose grapes are particularly delicate when ripe, is harvested by hand with particular delicacy. Soft pressing of the grapes with a horizontal pneumatic pressing machine. Fermentation of the free-run must at controlled temperature of 16-18 °C. The obtained wine is left to age in stainless steel tanks until the following spring. Sparkling wine-making method in an autoclave (Italian method) for 30 days at controlled temperature with the addition of selected yeasts. Isobaric bottling.

ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS

Straw-yellow colour crossed by clear and greenish reflections, fine perlage. Delicate and with a citrus flavour. Fresh, harmonic, dry and lively with a hint of Granny Smith apple. It goes perfectly with snacks and delicate foods based on vegetables, fish, white meats and fresh cheeses. The serving temperature is 6-8 °C.

ALCOHOL CONTENT

11% vol.

ALLERGENS

Contains sulphites.

AVAILABLE SIZES

0.75 lt bottle.

