

VERDUZZO

COMMERCIAL DATA

Name: Verduzzo IGT MT

Colour: straw-coloured, intense, tending to the autumn colours.

Scent: incredibly intense, refined, with hints of exotic fruits and shades of honey and acacia.

Taste: soft body, intense and persistent, with a long and pleasant ending; it appears a very agreeable slight sparkling.

AGRONOMIC DATA

Grapes: Verduzzo

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/hectare: 130 quintals per hectare

Harvesting: end of September

OENOLOGICAL DATA

Pressing: soft with a slight maceration of the grapes

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 22,00

Total acidity (gr per lt) : 6,20

PH: 3,35

Remaining sugars(gr per lt): 27

Developed alcohol: 12,10% vol.

OTHER DATA

Matching: perfect with spicy or herbal cheeses together with honey; with jams and vegetable compote; it matches deliciously with pastry but most of all it is perfect whenever toasting.

Serving temperature: serve at 12°.

Preservation: in cool places sheltered from light and heat.

