

Verdàc

WINEMAKING TECHNIQUE

Picolit grown on the hillslopes of Colli Orientali del Friuli. The grapes are dried at controlled temperature and humidity for about one month.

The bunches are then destemmed and after brief fermentation on the skins go into barriques, where maturation continues for a further year.

WINE

A deep golden yellow introduces the complex, lingering nose reminiscent of honey, apricots and fig preserve. The palate is sweet, balanced fresh and veined with balsam.

SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C. Serving suggestions: sweets based on almonds, walnuts and raisins, focaccia bread and petits fours. Superb with fresh or goat's milk cheeses, medium-mature cow's milk cheeses like Friulian Montasio, or blue cheeses such as Gorgonzola. Friulian kitchen: Gubana cake with zabaione custard.

BASE VARIETIES

Golden Verduzzo and
"Uva del Friuli"

CLASSIFICATION

Bianco IGT Venezia Giulia

TERRITORY OF PRODUCTION

Corno di R.

GRAPE YIELD

Rigorous grape selection keeps yields below an average of 50 quintals per hectare. During the drying process, the grapes lose 15 to 20% of their water content.

TRAINING SYSTEMS

Cappuccina (double arched cane) and Guyot

PLANTING DENSITY

An average of 4,000 vines per hectare

HARVEST PERIOD

From mid October

ALCOHOL CONTENT

About 13.5% vol.



Serving temperature:
12-14 °C

