

Verdac Glaciat

WINEMAKING TECHNIQUE

The grapes are hand harvested, placed in drying vats and brought in a ventilated drying room where the botrytized over ripening takes place.

The grapes are then frozen at -18°C for three days and later on pressed, giving a very viscous and sweet juice.

The must is fermented in old barriques where the wine will then age for the following three years.

WINE

Very deep golden yellow with precious amber highlights. The fragrances rising from the glass are very intense, and remind to chestnut honey, dried figs, raisins and vanilla.

The mouthfeel is exceptionally sweet, but pretty well balanced between tannins and mellowness. The aftertaste leads to a lingering harmonious intensity of fruity and spicy notes.

SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C.

Serving suggestions: ideal with foie gras, liver paté, blue cheeses such as Gorgonzola or medium-mature cow's milk cheeses like Taleggio.

BASE VARIETIES

Verduzzo di Ramandolo

CLASSIFICATION

Verduzzo Friulano IGT Venezia Giulia

TERRITORY OF PRODUCTION

Nimis

TRAINING SYSTEMS

Single Guyot

PLANTING DENSITY

5,000 vines per hectare

HARVEST PERIOD

End of October

ALCOHOL CONTENT

About 13.5% vol.



Serving
temperature:
12-14 °C

