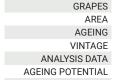


## Verduzzo Friulano Friuli Colli Orientali DOC

# Golden drops in a glass

This age-old indigenous grape variety is famed for its generosity, producing exceptionally sweet fruit. Through late harvesting, its well-defined tannins are softened, crafting dessert wines perfect for sharing during social occasions.



Verduzzo
Friuli Colli Orientali - Manzano Hills
1 year in oak barrels/ 6 months in bot tle
2019

Alcohol 14,5% 5-6 years Conteins Sulfites

### **PRODUCTION AREA**

"Ponca" is the typical element of our soil: a sedimentary formation consisting entirely of marl clay alternating with layers of sandstone. The "ponca" presents low fertility and a good water-holding capacity, it gives to the grapes and wine unique characteristics such as body and color, tannins and minerality.

### **TASTING**

COLOUR: Golden yellow with soft coppery shades. BOUQUET: Nectarine and apricot are perceivable on the nose. When young, there are hint s of banana as well. PALATE: At taste the sugars' captivating sweetness is mitigated by the vineyard's typical tannic content, which makes it intriguing but never cloying.

#### **WINEMAKING**

These grapes are harvested by hand in late October. After destemming and pressing, the must is fermented at a controlled temperature, partly in stainless steel tanks and partly in oak barrels, where it rests for a year. After this procedure, 6 additional months in bot tle follow before its release.

### **PAIRINGS**

The perfect companion to Friulian sweets like Gubana and Bisciola, as well as medium-aged cheeses and figs with prosciutto.













