



VERDUZZO TREVIGIANO D.O.C. PIAVE

Name:

VERDUZZO TREVIGIANO D.O.C. PIAVE

Variety:

Verduzzo Trevigiano. This rare native vine variety with its white grape is mainly cultivated in the province of Treviso on the left bank of the river Piave. Medium size, cylindrical-pyramidal winged cluster of medium size grapes with thin yellowish skin.

Production area:

Obtained from our own grapes grown in the municipality of San Polo di Piave, lots 330, 335 and 345, and hand picked.

Density of planting: 1600/3000 vines per hectare

Training: Bellussi and Sylvoz

Vinification:

The correct training system is important and at harvest time the best bunches of grapes are selected and picked by hand. After a short maceration on the skins the wine acquires an intense straw yellow colour.

Total acidity: 5,5 per thousand

Total dry extract: 24 g/l

Sugar content: Dry

Alcohol content: 12,5% Vol.

Sensorial features:

The nose is reminiscent of ripe yellow fruit and after short ageing in wood it is well-balanced and full of nuances. On the palate it is balanced, soft and persistent with a refreshing acid note in the finish.

Food pairings:

Suitable with a vast range of low-fat starters, first courses, fish dishes, ham and speck.

Serving temperature:

Best served at a temperature of 10-12° C.