## VERDUZZO I.G.T. VENEZIA GIULIA

Variety: Verduzzo, indigenous Friulian grape

Peculiarity: Verduzzo is one of the most ancient dessert wines in Friuli; its vine is cultivated

on hillside and the grapes yield a very rich and full-bodied wine

Winemaking: the grapes are picked at the end of October, in order to give them time to dry

on the vine, then they are squeezed quite strongly to obtain the juice from the dried berries. The must is fermented and aged in new and two- year old French

oak barrels

Ageing: 6/8 years

Appearance: deep golden yellow

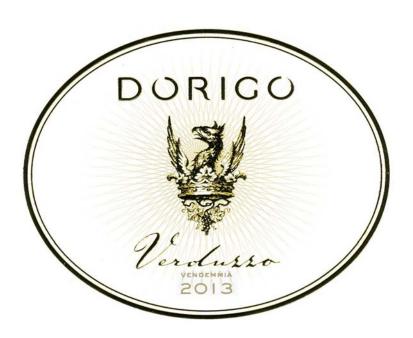
**Nose:** full and intense, of acacia honey and peach

Palate: warm and full-bodied, reminiscent of yellow fruits (peach, apricot) and vanilla

hints

Food match: try Verduzzo with cheese, especially blue or very mature cheeses, or even with

almond or hazelnut biscuits!



VIGNAIOLI IN FRIULI · ITALIA