

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