



## Verduzzo Frizzante IGT Marca Trevigiana



### Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

**Vineyard location:** province of Treviso.

**Altitude:** 40 MASL

**Soil composition:** Medium composition.

**Grape variety:** Verduzzo Trevigiano.

**Growing system:** Sylvoz.

**Harvest time:** second half of September.

### Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- the wine is bottled and then left to age in a conditioned warehouse for a few weeks.

**Alcohol:** 10,50 % vol.

**Residual Sugar:** 10 g/l

**Perlage:** fine and longlasting.

**Color:** soft straw yellow.

**Aroma:** fruity notes of apple, pear and apricot.

Floral notes of white small flowers.

**Bouquet:** fresh and savory; with a good persistent on the palate.

**Serving:** serving chilled at 8-10°C.

**Serving suggestions:** It is an all-meal wine with light food. Excellent when matched with fish, eggs, delicate meat dishes and vegetable.