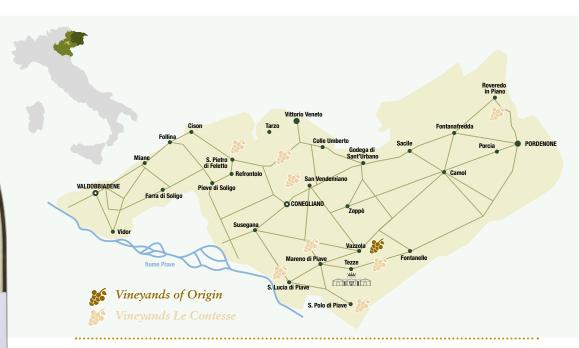


## Verduzzo Frizzante IGT Marca Trevigiana





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



Vineyard locatione: province of Treviso. Altitude: 40 MASL

VERDUZZO

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.

