



Verdiso — Colli Trevigiani I.G.T.

Name Verdiso

Classification Colli Trevigiani I.G.T.

Grape variety 100% Verdiso

TASTING NOTES —

Colour soft pale yellow with greenish glints

Bouquet fresh and fruity

Palate fresh, light and slightly acidulous

Serving suggestions pasta dishes and fish dishes

Serving temperature 8°C

Alcohol content 11% vol

Total acidity 7,5 gr/l

Sugar content 5,0 gr/l

CHARACTERISTICS OF THE PRODUCTION AREA —

Location left side of the Piave River

Height above sea level 50 m a.s.l.

Exposure South West

Soil type medium density

Vine density 3000 plants/hectare

VINIFICATION TECHNIQUE —

Harvesting method hand picked

Yield per hectare 10.000 kg

Harvest period 20th September - 10th October

Crushing process de-stemming and soft pressing

Fermentation stainless steel tanks

Fermentation length 6-8 days

Aging process in stainless steel tanks

Ageing period 2 months

Bottling spring

The bottles remain in the winery for 1 month after bottling

