



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: Verduzzo Trevigiano.

Grape variety: Merlot

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.