

VERDUZZO TREVIGIANO

CHARACTERISTICS

A variety that enjoyed notable fame in the past, it was overshadowed by the arrival of international varieties and has now been almost completely abandoned. There are very few producers who continue to cultivate this grape.

Previously pressed with other grapes to make blended table wines, we use it to produce a pure varietal wine, creating a pleasing product that is worthy of much more respect than in the past.

A straw yellow wine with greenish nuances, it is slim-bodied and slightly tannic, with a delicate fruity peach aroma that is reminiscent of springtime.

The perfect accompaniment to spring dishes and pizzas, it is delicious with desserts and can also be enjoyed alone.

Serve at 10-12 °C.

This is a fine addition to our collection of traditional wines.

PROFILE CONTENTS

grape varieties	verduzzo
appellation	Indicazione Geografica Tipica (IGT)
year of planting	1979
soil	predominantly gravelly
vine spacing	Bellussi
pruning	sylvoz
yield/hectare	15 t
alcohol content	12,00 % vol.
residual sugars	15
acidity	5,00 g/l
ph	3.35
pressure	0.8 bar

VINIFICATION

The grapes are hand-picked late in the season (towards the end of September), crushed and destemmed and then soft pressed. The must is settled and raked, and select yeasts are added. Controlled fermentation is carried out at 14 °C. When fermentation is complete, the wine is raked and left on the fine lees with periodic stirring then bottled.



BOTTLE TECHNICAL INFO

cl. 75 | natural cork

ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560499



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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