



Verduzzo frizzante

The golden Verduzzo or Friulian has always existed in Friuli , typical of zones Ramandolo , Nimis , Faedis and in Veneto especially in the provinces of Treviso and Venice.

Dati analitici

Alcohol content: 12,10% vol

Reducing sugars: 45,00 g/l

Fixed acidity: 5,30 g/l

Ph: 3,28

Total sulfur: 140 mg/l

Grappolo

Small , about 12-14 cm long , compact , pyramidal with two clearly evident wings. The grape is small , spherical with a very hard and pruinose peel of color golden yellow to amber . Juicy , acidic , tannic and fleshy pulp.

VINEYARDS: Ha 0,90

VINESTOCKS PER HECTARE: 3050 vines

YEAR OF PLANTING: 2002

TRAINING SYSTEM: sylvoz

SOIL TYPE: clayey and loamy

VINTAGE: mechanical harvest

VINIFICATION: de-stemming and soft pressing , static sedimentation at 11° C for a night, Racking and fermentation with selected yeasts at a temperature of 18° C in stainless steel fermenters for approximately 15 days. Cooling at 12° C, pouring off and protein clarification, resting until the time of filtration with tangential filter.

Stabilization 12 days at 0 ° C

BOTTLED: at Cantine Introvigne (TV), the second fermentation in autoclave for approx. 15 days.

Il Vino

The yellow Verduzzo is golden yellow in color, slightly tannic, soft-bodied, balanced and pleasant taste reminiscent of the honey and apricot . Intense aroma of acacia , honey and slightly violet . The kindness and the effervescence of verduzzo Ca ' Bonetto bring out the characteristic fruity aromas .

Accostamenti Gastronomici

The sparkling verduzzo is lovable , a dessert wine that pairs well with cakes such as jam tarts, cookies and dried fruits . Serving temperature: 8-10 °C.

