



## VERDISO

COLLI TREVIGIANI

INDICAZIONE GEOGRAFICA TIPICA

### GRAPES

Verdiso.

### TASTING NOTES

#### APPEARANCE

Straw yellow with emerald highlights.

#### BOUQUET

Fresh and crisp, with tart apple and citron, as well as hints of pungent sage.

#### PALATE

Tangy mineral salts, with a vivacious acidity, dry on the finish.

**ACIDITY** 6 g/l

**RESIDUAL SUGAR** 7 g/l

**ALCOHOL** 11% vol.

### VINIFICATION

**VINEYARD YIELD** 120 q.li/ha

#### HARVEST PERIOD

Second week of September.

#### FERMENTATION

Off the skins, at a controlled temperature of 18 °C.

#### MATURATION

In stainless steel for 1 month.

### GROWING AREA

#### LOCATION

Conegliano hills, on the slopes of the first hills rising to the Dolomites, in northern part of the province of Treviso.

**ELEVATION** 270 metres

**EXPOSITION** East - West

### SOIL PROFILE

Clay.

### VINEYARD DENSITY

4,000 vine/ha

### TRAINING SYSTEM

Guyot.

### RECOMMENDATIONS AND SIZES

#### SERVING SUGGESTIONS

Ideal with antipasti and first courses of fish.

#### SERVING TEMPERATURE

10 °C. Open the bottle at moment of serving.

#### GLASS

Large tulip-shaped, with curved-in rim.

#### STORAGE

Best enjoyed young, preferably with 1 year. Store in a cool, dry place, away from light.

#### SIZE

750 ml bottle.