



# Verdiso

## COLLI TREVIGIANI IGT VERDISO



8-10 °C  
SERVICE  
TEMPERATURE



4-5 K  
ANNUAL  
PRODUCTION



11%  
ALCOHOL



3-5  
RESIDUAL  
SUGAR (G/L)



6,9  
TOTAL  
ACIDITY (G/L)



0,75 l  
SIZE



6  
BOTTLES

### PROFILE:

FRUITY



MINERALITY



SMOOTHNESS



FLORAL



AROMA



### RECOMMENDED GLASS



Tulipano

### GRAPES VARIETIES

Verdiso 100%

### LOCATION OF THE VINEYARD

Morainic hills of Treviso Prealps

### VINEYARDS AND TYPE OF LAND

Uneven-aged vineyards not much fertilized to prevent the breaking berries before harvest. Medium textured clayey soil, altititude up to 200 mt above sea level.

### VINIFICATION AND AGING

Soft pressing of the grapes, decantation of the must (5-7°C) and start fermentation at 17°C. Aging for 2 months in steel with temperature below 10°C, bottling. Aging in bottle before enter in the market.

### WINE LAYOUT AND PAIRINGS

Wine rediscovered. Pale colour almost greenish. Delicate and fine scent, dry taste. Perfect with fatty dishes and with fish.

### FOOD PAIRING



Raclette



Green field herbs risotto



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