



## ULTIMO QUARTO

### Verduzzo

#### Marca Trevigiana

Indicazione Geografica Tipica

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<b>Production area:</b>	Giavera del Montello in region of Veneto - Italy
<b>Varietals:</b>	Verduzzo Friulano
<b>Training system:</b>	Guyot
<b>Plants density:</b>	2,90 x 0,80 - 4200 stocks/Ha
<b>Soil:</b>	Medium clay leaning to the argillaceous variety
<b>Production:</b>	9000 Kg/Ha
<b>Harvest time:</b>	The last ten days of September
<b>Vinification:</b>	Late harvesting of Verduzzo grapes to obtain a light natural withering. The fermentation takes slowly place in steel, thanks to the high sugar content of the grapes
<b>Colour:</b>	A golden yellow with glints of amber
<b>Bouquet:</b>	Sweet with amazing aromas of honey and ripe yellow fruit
<b>Taste:</b>	Well balanced and aristocratic, fine and persistent with hints of apricot ,peach and a light reminding of almond
<b>Serving suggestions:</b>	IT is the perfect accompaniment to desserts thank to its refined elegance
<b>Best served at:</b>	10° - 12°C.
<b>Alcohol:</b>	12% vol.
<b>Sugar:</b>	30 g./lt.
<b>Total Acidity:</b>	5,6 g./lt.

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