



USA \$ 21,58

Verduzzo friulano

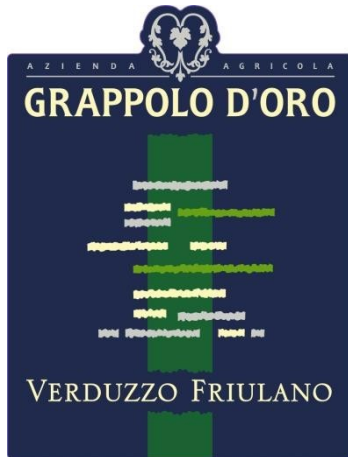
Serve at 12°

Wine with a golden yellow color with a characteristic fruity aroma, with honey notes.

On the palate it is presented: sweet, full-bodied, and robust, slightly tannic. Classic dessert wine that goes well with dry pastries.

GRAPPOLO D'ORO

VERDUZZO FRIULIANO



ANALYTICAL DATA

ALCOHOL (% VOL) 13,00

SWEET SUGARS

VINTAGE 2019

<u>Grape variety:</u>	Verduzzo Friulano 100%
<u>Designation:</u>	Friuli Colli Orientali
<u>Designation:</u>	DOC
<u>Soil type:</u>	marls and sandstones of Eocene origin
<u>Harvest time:</u>	mid October
<u>Harvesting method:</u>	manual

Vinification:

The grapes are destemmed, crushed and put in maceration tanks for about 3 days so that the must acquires that golden yellow color typical of Verduzzo, thus favoring the start of fermentation with the yeasts naturally present on the grapes. The grapes are then pressed and fermentation continues in stainless steel tanks at controlled temperature.

Refinement:

Maturation and refinement continue in steel tanks while leaving the wine in the on its noble lees for about 4 months depending on the bottling period. The bottled wine is aged in conditioned rooms for at least one month.

Sensory notes:

Color: golden yellow

Bouquet: the scent is characteristic of withered fruit and acacia flowers.

Taste: on the palate it is sweet, fresh, fruity and slightly tannic, with a distinct chestnut honey finish.

Food pairings: dessert wine that goes well with dry pastries.

Serving Temperature:

12 - 14°C

Voor prijs / leveringscondities:

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Price free delivered USA \$ 21,58 per bottle

For orders and information in USA please contact

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