



VERDUZZO "DORATO"

VENETO

Indicazione Geografica Tipica

Location: our vineyards in Salgareda (TV)

Maturation: end of September

Vineyard system: Sylvoz

Planting density: 4000 grapes/ha

Soil: medium density clay soil.

Vinification: after collection, we put the grapes into steel or cement tubs at a 12-15°C controlled temperature, for about 24-36 hours, so that the most quantity of typical aroma components can be extracted from the grapeskins and the wine takes its typical gold yellow color. After the separation of the must from the peels, begins fermentation with selected yeasts, at 18/20°C, for about 10/15 days long. Then wine is allowed to sharpen.

Alcohol content: 11 - 11,5% vol.

Description: intense gold yellow coloured wine, with fruity nuances and sweet and velvety taste.

Pairings: Pastry, cupcakes, strudel, gubana.....

Serving temperature: 10-12°C.

Storage: in a cool place, at 12-16°C, protected from light. As soon as possible, transfer the damigiana's content into bottles. Transfer immediately the wine into glass bottle, if you have transported it into plastic containers. Clean well the trays, before and after use them.