



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



VERDUZZO

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Verduzzo

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

After being allowed to dry slightly on the vine to concentrate the sugars and flavours, the grapes are carefully destemmed and soft-pressed. Vinification continues in glass-lined cement tanks at controlled temperatures to enhance the full range of characteristic aromas.

ALCOHOL

12.50% vol. average

COLOUR

Bright golden yellow.

TASTING NOTES

The impact on the nose is intense and complex, very clean and elegant with a bouquet of dried fruit, acacia honey and caramelized barley. In the mouth it is creamy and refined with a typically moderate sweetness with a pleasant almond finish.

SERVING TEMPERATURE

10-12 °C

SUGGESTED PAIRING

Desserts made with almonds, walnuts and raisins, it also accompanies custard-cream pastries, *focaccia* and dry pastries and is worth trying with blue cheese.

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