



VERDUZZO

Designation

IGP Venezia Giulia

Production zone

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

Varietal

Verduzzo

Growing system

Guyot and Friuli single inverted

Harvest period

September

Alcohol

12.5% vol.

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.