



Verduzzo

Marca Trevigiana IGT

Made from Verduzzo Friulano grapes, which in the production area of the municipality of Ramandolo is called Verduzzo Ramandolo, this wine has an intense straw-yellow colour that can also be amber, with a perfume of honey, vanilla, but also wisteria and locust flowers. With a sweet and persistent flavour, it is an alcoholic and full-bodied wine.

TECHNICAL SHEET

Production Area:	Grave of Piave
Grape Variety:	Verduzzo Friulano 100%
Adopted Technology:	Maceration for 48 hours, fermentation, lysis on the lees at controlled temperature, racking, stabilisation and bottling. Minimum 180 days of ageing between steel and bottle.

ANALYTICAL FEATURES

Residual Sugar Content:	20 g/l
Total Acidity:	4,80 g/l
Dry Extract:	38 g/l
Alcohol:	14% Vol.