

# TERRE DEL BAROLO

## VERDUNO PELAVERGA DOC



**Varietal:** 100% Pelaverga Piccolo

**Growing locations:** Municipality of Verduno

**Soil:** calcareous, clayey, sandy

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** second half of September

**Maximum yield:** 9 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and 5-6 days on the skins at a controlled temperature (22-24°C)

**Malolactic fermentation:** complete

**Ageing:** 3-4 months in tank prior to bottling

### TASTING NOTES

**Color:** light ruby red colour

**On the nose:** intense, fruity, with spicy notes

**On the palate:** lively, delicate and easy to drink

**Alcohol:** 13,5% vol.

**Serving temperature:** 14-18° C

**Cellar life:** ready to drink

**Food/wine pairings:** appetizers, simple first courses and tasty soups, white meats and fresh cheeses