



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: 14% 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