



ITALY

VENETO

VERDISO

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| Denomination: | Verdiso del Veneto IGT |
| Type: | Frizzante |
| Grapes: | Verdiso |
| First year of production: | 1985 |
| Area: | Colline di Refrontolo - Veneto |

THE VINEYARD

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| Soil type: | Clay and calcareous, deep |
| Altimetry and exposure: | 180 m a.s.l., south exposure |
| Vineyards age: | 15 years |
| Plantation system: | Guyot - Sylvoz |
| Harvest: | Hand picking |

THE CELLAR

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| Vinification: | In white, using Martinotti method (Charmat) |
| Alcohol by Vol: | 11 % |
| Sugar: | 7 g/l |

THE TASTING

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| Colour: | Pale straw yellow with green reflections |
| Olfaction: | Pleasant, fruity and vegetal notes |
| Texture: | Harmonious, sour, with medium body |

THE SERVICE

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| Service temperature: | 8 - 10 °C / 46,4 - 50 °F |
| Food pairing: | Suited to all courses. It goes perfectly with light starters, risottos and first dishes with spring herbs or fish |
| Best consumed within: | 12 - 18 months |

