



STOCCO

SINCE ✕ 1910



VERDUZZO DAI FLORS

[IGT Venezia Giulia]

Organoleptic notes and food pairing

Made from another of Friuli's famed varieties, intense yellow in colour with, at times, hints of gold. Nose defined by aromas of fruit and wisteria flowers.

Full-bodied and slightly tannic.

Just enough of a slight, sweetish element to complement dessert and cheeses perfectly.

Terrain type:

generally flat with gravelly substratum covered by a layer of soil

Cultivation system::

Guyot

Density:

4500 plants to hectare

Harvest method:

manual

Bottle type:

0,75 l

Vinification:

cold maceration of stripped grapes, light pressing, static decanting, fermentation in stainless steel.