



SINCE 1910

stocco
CC
C

VERDUZZO



[I.G.T. Venezia Giulia]

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.

Species of grape: Verduzzo

Denomination area: IGT Venezia Giulia

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: 750 ml.

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