



0.50L

Verduzzo Friulano



Appellation
Friuli Aquileia DOC



Grapes
Verduzzo Friulano



Vineyards
Situated in the property of Cortona on the former river Torre's course, on a mixed soil of gravel and sand



Harvest
In the first half of October, after a period of raising on the plant



Vinification and Maturation
Cold maceration followed by a fermentation and an ageing in French oak and acacia barriques for 8 months



Yield
50 q/ha



Production
5.000 bottles



Ageing Potential
Best between 3/8 years from bottling, ageing well over the years



Tasting Notes
Golden yellow passito wine. To the nose intense and warm, with charming notes of honey, jasmine and sun-dried apricot. Full-bodied, full-flavoured and velvety smooth; long and clean aftertaste



Technical Data

Alcohol	15,0 %
Residual Sugar	90,0 g/l
Total Acidity	5,0 g/l
Non-Reducing Extract	24,0 g/l

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VALPANERA