

TORREALE

Cividale del Friuli - www.torreale.it - info@torreale.it

VERDUZZO FRIULANO

D.O.C. Friuli Colli Orientali



Grape variety: 100% Verduzzo Friulano – indigenous grape – grown on the hillsides of eastern Friuli region.

Harvest: By hand in crates with raisining of grapes on the vine for 15 days.

Vinification: Maceration of the crushed grapes for 12 hours at a temperature of 4°C. Soft pressing and fermentation at 18°C, followed by a series of rackings and ageing period until bottling.

Alcohol: 13.00%.

Tasting notes: Intense golden yellow color. The bouquet is reminiscent of acacia flowers. The palate is marked by vanilla and walnutskin hints. The good balance between alcohol/sugar and acidity/tannins make it a white wine with great character which is perfectly suited to ageing.

Suggested food pairings: It pairs well with dry pastries but also with aged cheeses or sharp Gorgonzola cheese.

Serving temperature: 8°-10°C.