



# MARCUZZO VINI

## VERDUZZO DI MOTTA



Wine with a deep straw yellow color and greenish tinges. On the nose, fruity notes of papaya, peach, pineapple, quince and a floral bouquet which enriches the palate with a mineral sensation. A bitter and citrus note giving a bittersweet contrast, reminiscent of candied mandarin.

**Type of product:** Still white wine

**Alcohol:** 12.5% Vol.

**Production area:** Province of Treviso (Veneto)

**Varietal:** Verduzzo Trevigiano biotype "Motta"

**Agronomic characteristics:**

The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

**Production process:**

The harvested and destemmed grapes are placed in a tank with a controlled temperature of 10-12 ° C, once the cap is formed (the solids float to the top) the grape must is separated from the skins, the skins are then softly pressed and the grape must starts its fermentation in stainless steel tanks with a controlled temperature of 18 ° C.

Once fermentation is completed the decanted wine rests in a tank for about 2 months, during which time it is constantly subject to batonnage.

After this period the wine is bottled. It is put on the market only after following another resting period of at least 2 months.

**Food Pairing:** It goes well with fish-based dishes and white meats also with fresh and semi-matured cheeses.

**Serving temperature:** 10 ° C

