



MARCUZZO VINI



VERDUZZO FRIZZANTE

Magnificent sparkling wine with a bright straw yellow color distinguished with persistent perlage. Delicate and fruity on the nose, reminiscent of acacia and hawthorn blossom.

The lingering floral notes evolve an enriched pleasant honey sensation, proposing like dried and candied fruit on the palate.

Type of product: Sparkling white wine

Alcohol: 11.5% Vol.

Production area: Province of Treviso (Veneto)

Varietal: Verduzzo Dorato i.g.t. Veneto

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, after 6-8 hours 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. When fermentation is completed the decanted wine rests in a tank for about 2 months. After this period the wine is ready to be put on the market or bottled.

Food Pairing: Superb as an aperitif, excellent with desserts, dry pastries and to be enjoyed with friends between meals.

