

cadibon

VERDUZZO

INDICAZIONE GEOGRAFICA PROTETTA

VENEZIA GIULIA



Tipology: sweet

Variety: Verduzzo 100%

Production area: Venezia Giulia

Town: Corno di Rosazzo (UD)

Implant in: 1980

Implant density: 4500 stump for hectare

Production for hectare: 6 tons/ha

Planting density: 2.5 x 0.90 m

Growing system: guyot

Soil typology: flaked clay

Vintage: end of October

Grape-harvest: manual

Vinification: SOVRAMATURED HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN. MACERATION LASTS TWELVE HOURS AT 10 °C, SOFT PRESSING AND CLARIFICATION OF THE MUST TAKES PLACES AT TEMPERATURES NEVER ABOVE 17° C. NATURAL YEAST FERMENTATION. AGING LASTS SIX MONTHS IN OAK BARRELS AND THE WINE IS FINED FOR NINETY DAYS IN-BOTTLE.

Wine tasting: SWEET. GOLDEN-YELLOW COLOURED WINE WITH INTENSE AND DELICATE AROMAS THAT REMIND ONE OF APRICOTS AND NECTARINES. A DECIDEDLY ABSORBING AND CORRECTLY FLORAL FLAVOURS.

SERVING TEMPERATURE: 8-10 °C

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