



70° *Anniversario*

VERDUZZO SPUMANTE



100% Verduzzo trevigiano



8°/10°



750ml



12%

%ALC



5g/lit



6,5g/lit

TOTAL ACIDITY



Soil

Spacious and aired field mainly made of limestone rocks of the Grave, led by several floods of the river Piave

Training system

Bellussera

Harvest

Manual at the end of September/ beginning October

Vinification

The must get stabilized for 6 days at 4-5°; then the fermentation takes place at 12°. The aging on the lees it's in cement tanks and the 50% undergo malolactic fermentation. At the end, there's the secondary fermentation to become sparkling wine that takes place in steel tank for 5 months

Color

White sparkling wine
Bright straw yellow
Fine and persistent perlage

Fragrance

On the nose it's intense and complex: strong minerality and rich hints of tropical fruit, ends with hazelnut and a bit of spice

Taste

Velvet and creamy sip; notes of mango and pineapple with a hint of almond and spice. Fresh and elegant

Foodmatch

Perfect as aperitif or with summer dishes, like raw red shrimps



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