

## Vino frizzante Verduzzo IGT Veneto



### TYPE OF WINE

Semi sparkling white wine DRY

### MAIN GRAPES

Verduzzo and other permitted grape varieties suitable for the sparkling-making

### PRODUCTION AREA

Grape coming in particular from the Region Veneto (North-East Italy)

### SOILS

A wide variety of different soil compositions, morainic and volcanic in the hilly region, alluvial and sandy in the plain, with clayey and mineral richness.

### HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

### VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

### COLOUR

Pale straw yellow with greenish hints, lightness and liveliness perlage.

### BOUQUET

Fresh, fragrant, with delicate floral and fruity perfumes.

### TASTE

Dry and full, harmonic and well balanced, pleasantly fresh with a pleasant vegetal after taste.

### FOOD PAIRING

Excellent as an aperitif and ideal for the whole meal. Best with light appetizer, fish dishes and white meats also grilled and cheeses.

### SERVING SUGGESTION

8-10°C

[Renana ( 75 cl )], [10,5% vol]



Stabilimento di Cazzano  
Via L. Corradini 30/A  
37030 Cazzano di Tramigna (VR)



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)