

la Viarte

VERDUZZO

D.O.C. Friuli Colli Orientali

This variety has ancient origins and has been grown in the Colli Orientali del Friuli winegrowing area since the 1400s. It appears that Verduzzo, among other wines, was served alongside a seventy-two-dish banquet held for Pope Gregory XII at the beginning of the fourteenth century.

“Sun’s heat it is. Seems to a secret touch telling me memory.”
James Joyce

Colour: bright copper gold. It displays a remarkable nose with a fresh bouquet of flowers. Hints of apricot, nectarine, date and acacia honey develop in the glass. Lovely mouthfeel, mineral, soft sweetness perfectly balanced by firm tannins, as expected from this variety. It has a long, enticing finish which reveals candied fruit and Mediterranean herbs.



VARIETY	100% Verduzzo Friulano
DENOMINATION	D.O.C. Friuli Colli Orientali
POSITION	Grassed vineyards, around 35-40 years old, located on south, south-east facing Eocene marl and sandstone hill slopes
WINEMAKING METHOD	The grapes are placed on racks to dry naturally for a month. Vinification takes place in steel tanks
MATURATION	The wine remains on the lees for 7 months
First Vintage	1981
Training System	Double Guyot
Harvest Method	Harvest is carried out in crates selecting and hand picking only whole and perfectly ripe grapes
Harvest	Each row of vines is combed several times in order to pick only the perfectly ripe fruit
TEMPERATURE	Serve at 8-10° C
WINE PAIRINGS	Ideally paired with desserts and in particular with biscuit pastries, it is really special served with Gubana, the typical nut and dry fruit roll of Cividale del Friuli. Goes well also with savoury cheeses

Az. Agr. La Viarte

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