

VINDOS



VARIETAL

Based on verduzzo friulano grapes and chardonnay

HARVESTING

Manual second week of September.

VINIFICATION

The grapes are soft pressed and the fermentation is carried on at low temperatures in steel tanks. The wine is then left in direct contact with its lees for at least 4 months.

SENSORY NOTES

Straw yellow color, this wine has a very fruity and delicate nose. Dry, persistent, harmonious palate.

SERVING SUGGESTIONS

All the typical dishes associated with dry white wines excellent with freshwater fish.

SERVING TEMPERATURE

15-16 °C / 60-63 °F

LIFE EXPECTANCY OF WINE

3-4 years 

DARIO COOS