

LONGHINO DOCG



VARIETAL

Verduzzo Giallo

HARVESTING

Manual towards the end of October.

VINIFICATION

After a natural drying period on specific trays which enhances this wine's personality, the wine ferments in stainless steel temperature controlled vats.

SENSORY NOTES

Intense yellow color. Fresh, fruity nose with spices, candied fruits and vanilla notes. Typical, sweet but never nauseating palate. Fresh, mineral and intense.

SERVING SUGGESTIONS

Dessert wine excellent with dry cakes or cookies.

SERVING TEMPERATURE

15-16 °C / 56-58 °F

LIFE EXPECTANCY OF WINE

3-5 years 

Dario Coos