

RAMANDOLO DOCG



VARIETAL

Verduzzo Giallo

HARVESTING

Manual late harvest (natural dehydration on the vine) towards the end of October up to mid- November.

VINIFICATION

Soft pressing of the dried and botrytis grapes followed by a fermentation in 2nd/3rd year barriques. Ageing in wood for at least one year.

SENSORY NOTES

Golden yellow color that becomes more intense with ageing. Attractive, delicate, sweet nose that opens into a broad bouquet of floral aromas characterized by moldy notes. Rich but very balanced palate, persistent and aromatic with hints of acacia blossoms, violets and vanilla.

SERVING SUGGESTIONS

Meditation / conversation wine, great pairing for dry desserts, excellent with blue / tangy / spicy cheese with a hint of honey.

SERVING TEMPERATURE

15-16 °C / 56-58 °F

LIFE EXPECTANCY OF WINE

5-8 years 

Dario Coos