



Classic Whites

VALERIO MARINIG PREPOTTO



VERDUZZO FRIULANO

GRAPE VARIETY Friulan Verduzzo in purity

D.O.C. Friuli Colli Orientali

VINEYARD DENSITY 5,000 vines /ha

ALTITUDE 100 m.a.s.l.

CULTIVATION METHOD Guyot

TYPE OF SOIL Permanent grassing

HARVEST By hand

VINIFICATION De-stemming crushing, maceration in contact with the peel for 48 hours at room temperature, soft pressing, static decantation, controlled fermentation in steel with selected yeasts for about 20 days

AGING 80% for 8 months in steel tanks with periodic *bâtonnages*; 20% for 8 months in *barriques* with periodic *bâtonnages*

ALCOHOL 13%-13.5% by vol. depending on the vintage

SERVING TEMPERATURE 10 °C

CHARACTERISTICS AND PAIRINGS With a golden yellow colour and an intense aroma, with notes of pear, apricot and apple, it is sweet and elegant in the mouth. Typical dessert wine, perfect with biscuits. Amazing with blue cheese

CATEGORY CLASSIC WHITES

TYPE SWEET WHITE