

Azienda Agricola
LA CAPPUCCINA



VERDISO DEI COLLI TREVIGIANI

Grape variety: 100% Verdiso.

Production area: the hills around Treviso.

Harvest time: the last ten days of September.

Vinification: traditional fermentation without the skins with the closing-up technique; the healthiest grapes undergo light, low-temperature skin fermentation; must fermentation at a temperature of 19°C-21°C with selected yeasts. It is then stabilised in pressure tanks.

Alcohol by volume: 10.5%

Sugars: 8 g/l

Serving temperature: 8-10 °C

Sensory notes: this wine has a greenish-yellow colour with brilliant tinges; it has a fruity, tart-apple aroma with breezes of green bell pepper and sage. It has a decidedly savoury taste, full flavour and a sour, citrus after-aroma.

Food pairings: served chilled it makes an excellent aperitif; it also goes well with starters, pasta dishes with asparagus and peas, and with white meat. It is best enjoyed with oven-baked fish and shellfish.

“La Cappuccina” farm business with restaurant “All’Agreste Ritrovo”
owned by Giuseppe Della Colletta

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