

Verduzzo Friulano – Cabert

CLASSIFICATION:

D.O.C.

PRODUCTION AREA:

Friuli Grave

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Verduzzo Friulano

BUNCH:

Medium long-shaped, scarce with very small kernels

GERMINATION:

March

FLORESCENCE:

Middle of June

RIPENING:

First week of October

VINIFICATION/FERMENTATION:

Late harvest with skin soaking (traditional method) and subsequent fermentation acted by selected yeasts and controlled temperature. Ageing in stainless steel tank.

STYLE:

Sweet wine

DESCRIPTION:

Lively and soft at the same time, thanks to its good residual acidity it leaves a pleasant “dry” sensation

GASTRONOMIC PAIRING:

Dry pastries and biscuits, exalts the taste of seasoned cheese

SERVING TEMPERATURE:

14° C

CONTENT:

Bottle 0,75 lt.

AGEING:

1 - 2 years to taste fruity aromas

TECHNICAL ANALYSIS:

Alcohol: 12,50 %vol

Contains sulphites



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