



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Case Bressan

VERDUZZO

MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

*Ideal with dry or creamy pastries, mascarpone, gorgonzola or dried fruit.
Serving temperature: 6 - 8 °C*

SENSORY CHARACTERISTICS

A Verduzzo with the typical straw yellow almost golden colour and a light, delicate bouquet of ripe fruit and honey. Soft and mouth-filling on the palate.

TECHNICAL DATA

Area of origin: San Polo di Piave

Variety: Verduzzo

Training system: Spalliera

Harvest period: Early

Yield Kg grapes per ha: 18,000 kg

Vinification: Maceration and vinification with the pomace

First fermentation: At a controlled temperature of 16°C using select yeasts

Alcohol: 11% Vol.

Sugar residue: 40.00 g/l

Total acidity: 5.50 g/l

AVAILABLE SIZES

Classica 0.75 Litres