

## Verduzzo

LINEA LUISA  
NATIVE WINES



With great age comes great care and attention. As one of the oldest estates of Friuli, we understand its grapes; varieties that have been cultivated here since before the arrival of the Romans.

The story of our Verduzzo Friulano, begins in Cividale, and involves a famous feast held in the early fourteenth century in honour of Pope Gregory XII. It is said that served alongside the great meal there were seventy-two different wines including Verduzzo.

### TASTING NOTES

Golden yellow in colour, this wine reveals distinctive note of honey, lime blossoms and ripe fruit. The unique tannins roll across the palate with the sweet and acidic notes of this white wine.

### ACCOMPANIMENT

Desserts in general, biscuits and gubana (traditional cake of Friuli).

### VARIETIES

100% Verduzzo Friulano

### VINE TRAINING SYSTEM

Guyot

### VINES PER HECTARE

5.700

### VINIFICATION

Low-temperature maceration with the skins.  
Low-temperature static settling.  
Fermentation: 12 days in stainless steel vats.

### ÉLEVAGE

On fine-grained lees for 6 months

### AGEING

In the bottle for a further 2 months

### SERVING TEMPERATURE

8°-10°C