

RAMANDOLO UVE DECEMBRINE



Sort of grapes from which it is obtained
100% Verduzzo from Friuli

Vineyards location

Vineyards facing south completely located in Ramandolo, 300 – 500 metres on sea - level, sheltered by Bernadia hill. Kind of soil: eocene marnes

Cultivation of the grape

Modified Guyot

Vintage

Grapes which are gathered in the first days of december waiting wilfully its fading on the plant.

Wine-making

Squeezing of the whole grapes, fermentation into French Barriques where they rest for one year

Total production per year

On average 1200 bottles

Sort of bottle

White bordelaise, 375 cc

Wine tasting

The colour is gold, amber coloured. The flavour is sweet no sweet, persuasive and never cloying.

Coupling

It blends with dessert, spicy sweet cheese or herby cheese or with foie gras and patè.