

ESPRIT DU VIN

'An occasion for every wine'

VERLIT



Winemaker's Notes

Grapes are allowed to reach over-ripeness (sur-maturite) on the vines during September and October and then dried further on indoor trellises until the must reaches a balanced and rich complexity. After pressing, the golden must is left to ferment in small French barrels. Fermentation takes up to two months because of the high sugar content. After fermentation, the wine ages for at least 12 months before bottling.

Description

The Verlit is pleasing with an intense golden colour and apricot scent. The sweetness is balanced by the tannins and has a richness characteristic of the Verduzzo.

Serving Suggestion

To be served at 14°C with tasty cheeses, fruit or biscuits. It is best enjoyed on its own in the company of friends

Spec Sheet

Vineyard	Marco Cecchini
Varietal(s)	Verduzzo Friulano
Appellation	Friuli Venezia Giulia DOC
Vintage	2008
Body	Rich
Alcohol %	14%