

# VERDISO COLLI TREVIGIANI I.G.P.

**GRAPE:** 100% Verdiso, grown exclusively in our estate vineyards

#### GROWING AREA CHARACTERISTICS

**LOCATION:** Treviso-ara hills on the left bank of the Piave river

**ELEVATION:** 90 metres

**ASPECT:** South

**SOIL PROFILE:** Medium-textured, predominantly clay.

**VINEYARD DENSITY:** 3,000 vines per hectare

**VINEYARD AGE:** 15 years

#### HARVEST INFORMATION

**VINEYARD YIELD:** 110 quintals per hectare

**HARVEST PERIOD:** 15-20 September

**VINIFICATION:** after the clusters are given a very delicate pressing, the must is gravity settled, then fermented for 6-8 days in temperature-controlled stainless steel tanks at 17-18°C. The wine then matures on the fine lees before bottling. Thanks to state-of-the-art technology and expert winemaking, only a minimum level of sulphites are used in production, well below European COAM standards.

**BOTTLE-AGEING:** 1 month

#### TECHNICAL ANALYSIS

Alcohol: 11.5% vol.

Acidity: 5.5 g/l

pH: 3.30



#### SENSORY PROFILE

*Fruit of tradition, expression of its origins. Its unmatched and delicate tartness ranks it as one of the most distinctive and representative wines of the Treviso area, making it a true must-taste for anyone wanting to appreciate the cornucopia of classic local wines. The wine appears straw yellow, with greenish highlights that testify to the wine's notable crispness. On the nose, ample notes of stylish pear and apple meld into fragrant just-mown hay. In the mouth, a very forceful acidic grip predominates over the other components, combining with the palate's elegant leanness and full-flavoured sapidity to ensure a truly nonpareil ageability. The pleasureableness and overall cleanness of the palate make this an ideal aperitif wine and a delicious companion to a wide range of freshwater fish dishes, summertime savoury pies, and goat and ewe's milk cheeses.*

ON THE WINE LIST: Verdiso Colli Trevigiani IGP - Az. Agr. Conte Collalto