



AZIENDA AGRICOLA ZOF



## Verduzzo Friulano

**Vine:** Verduzzo Friulano, another variety of our Region

**Harvest:** by hand in the second half of September

**Vinification:** one portion of the grapes is vinified in the normal way with destemming then soft pressing. The rest are destemmed as well but then given 12 hours cold maceration at 5° C in steel tank before pressing.

**Fermentation:** takes place in temperature controlled steel tank

**Finishing:** in steel tank

**Bottling:** June

**Verduzzo Friulano:** is a sweet wine with a golden yellow colour, and a rich and complex nose. You can distinguish bees wax, apricot, peach, and custard. This wine has a strong personality, a full body and a little bit of tannin. All these elements create a perfect mix that is very inviting.

**Gastronomic Combination:** Traditionally it accompanies cakes, tarts and shorbread pastry. It also shows well with medium aged cheese, salami, Prosciutto di San Daniele and green figs or even simply by itself. Serve in large glasses at 10°-12°C.

**Ageing potential:** 6 years



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