



Verdiso - IGT
(Indicazione Geografica Tipica)

“Nobilomo”



Wine made from the Verdiso vine, which has always been widespread in the Combai area.
When vinified in purity, gives rise to a wine of a greenish yellow colour with brilliant reflections. The fruity perfume of unripe apple with hints of green pepper and sage characterise the nose. The taste is decidedly savoury, with good body and returning hints of unripe citrus fruit. Served chilled, it is excellent as an aperitif, goes well with lean starters and white meats but especially enhances fish and shellfish dishes, especially baked.

TECHNICAL DATA:
Alcohol 10,5% v/v; sugar 8 g/l.

SERVING TEMPERATURE:
8-10 °C.

GARPE:
100% Verdiso I.G.T.

PRODUCTION AREA:
Vineyards in Combai.

CHARACTERISTICS OF THE VINEYARDS:
Classic uneven-aged vineyards in the prosecco area, planted entirely on the southern slopes of the hills. The training system is the double-arched cane.

SOIL:
Soft, well structured, clayey with considerable of medium-sized skeleton, well endowed with organic substance with neutral-alkaline pH.

HARVEST:
September.

VINIFICATION:
Classic white vinification with reductive technique, fermentation on clean must at a temperature of 19-21 °C with selected yeasts. It is subsequently stabilised in an autoclave.
