## erduzzo revigiano "Anni '50"

This line of wines evokes the glamour and timeless elegance of an iconic era. Each bottle is a tribute to the vintage charm and sophistication of the 1950s: carefully selected and expertly crafted, these wines capture the joyous spirit and craftsmanship of the era and celebrate the art of good living and conviviality.

## Characteristics

A variety that enjoyed notable fame in the past, it was overshadowed by the arrival of international varieties and has now been almost completely abandoned. There are very few producers who continue to cultivate this

Previously pressed with other grapes to make blended table wines, we use it to produce a pure varietal wine, creating a pleasing product that is worthy of much more respect than in the past.

A straw yellow wine with greenish nuances, it is slim-bodied and slightly tannic, with a delicate fruity peach aroma that is reminiscent of springtime. The perfect accompaniment to spring dishes and pizzas, it is delicious with desserts and can also be enjoyed alone. Serve at 10-12°C.

This is a fine addition to our collection of traditional wines.

## **Profile Contents**

grape varieties verduzzo

appellation Indicazione Geografica Tipica (IGT)

year of planting 1979

soil predominantly gravelly

vine spacing Bellussi pruning sylvoz yield/hectare 15 t

alcohol content 12,00 % vol.

residual sugars 10 g/l acidity 5,00 g/l

ph 3.35

pressure 0.8 bar

## Vinification

The grapes are picked late in the season towards the half of September, crushed and destemmed and then soft pressed. The must is settled and racked, and select yeasts are added. Controlled fermentation is carried out at 14°C. When fermentation is complete, the wine is racked and left on the fine lees with periodic stirring then bottled.



cl. 75



**BOTTLE EAN CODE** 



**BOX ITF CODE** 





fine wines since 1427 only organic wines since 1987 only vegetarian and vegan wines since 2007 no added sulphites wines since 2009 resistant varieties since 2015

experience matters





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