

BORGO COL

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VERDISO COLLI TREVIGIANI I.G.P.

Denomination: Verdiso Colli Trevigiani I.G.P.

Grape varietal: Verdiso 100%

It is a native vine of our hills for a clientele looking for origins and traditions of our land.

Altitude of vineyards: 250 m a.s.l.

Type of soil: loamy / clayey

Orientation and exposure of the vineyards: north - south.

Cultivation system: double overturned

Grape yield q.li/ha: 100 q.li/ha

Harvest period: first weeks of September

Pressing: soft

Sparkling technique: Charmat method

Malolactic fermentation: no

Maturation duration: 30 days in the bottle before commercialization

Yield of grapes into wine: 70%

Alcohol: 12% vol

Sugar residue (g / l): 8

Total acidity(g / l): 6.5

Ph: 3.20

Dry extract (g / l): 17

Atmospheric pressure bar at 20 ° C: 0.8

Food pairings: excellent with dishes based on fish, shellfish and traditional appetizers.

Serving temperature: 8 ° C

Conservation: in a cool place, away from light and heat sources

Number of produced bottles: 3300

Cases of 6 bottles

Weight: 8.52 kg for case

Sizes: 0.75 l

TECHNOLOGY: The harvest takes place manually in September / October with the grapes at the maximum chemical/organoleptic balance followed by soft pressing and static decantation of the must. Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for about a month, then clarified and racked into autoclaves for the second fermentation. The refermentation takes place at 16/18 ° C always with selected yeasts and lasts about 25/30 days. The wine is then bottled and left to rest in the bottle for a few weeks.

ORGANOLEPTIC FEATURES:

Color: straw yellow with greenish reflections.

Bouquet: delicate hints of wisteria flowers.

Taste: dry, slightly acidic but at the same time savory and mineral.

