



## Verduno Pelaverga DOC

Lively and brilliant red tones, synonymous with authenticity. Rich nose with ample aromas of spice, including black pepper, as well as warm, intense, enveloping notes.

Wine exported to: USA

## Most recent awards



Grape Varieties: 100% Pelaverga

Fermentation container: Stainless steel

Length of alcoholic fermentation: 4-6 days

Selected Type of yeast:

Pumpovers Maceration technique:

Stainless steel Aging containers:

Aging before bottling: 4-6 months

2 months Aging in bottle:

Closure: Diam



Verduno and Roddi Vineyard location:

2.5 hectares Vineyard size:

Soil composition: Calcareous soils with a balanced presence of clay,

silt and sand, and some Marne di Sant'Agata

laminated fossils

Vine training: Guyot

820-980 feet (250-300 meters) above sea level Altitude:

Vine density: 4,500 vines per hectare

Yield: 3.4 lbs per vine

Northwest/Southeast Exposure:

Age of vines: 5-45

Time of harvest: Late September

Total yearly production (in bottles): 15,000



Tasting Notes and Food Pairings

Tasting notes: Lively and brilliant red tones, synonymous with

authenticity. Rich nose with ample aromas of spice, including black pepper, as well as warm,

intense, enveloping notes.

Food pairings: Highly versatile wine; goes well with rustic dishes,

salumi and aged cheese, but also with

complementary pasta, risotto and meat dishes that don't overpower the wine. If served at a low temperature it is suitable as an aperitif and goes very well with fish main courses (for example

salted cod).

Aging potential: 4-5 years

Alcohol: 13.5%

Winemaker: Diego Morra & Davide Cavallo

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