



Verduno Pelaverga DOC

Our Verduno Pelaverga is produced with Pelaverga grapes, from the municipality of Verduno. The grapes are harvested at the beginning of October and then be destemmed and fermented in concrete tanks. Fermentation during around 10-12 days, after this, the Pelaverga is racked and left to rest for the whole winter. In March, after light filtration, is bottled and prepare for the sell. The colour is ruby red with violet reflections; on the nose prevail very aromatic and intense hints that recall red berry fruit and poppy leaves. Taste harmonious, fresh fruit with hints of green pepper.

In Summer, drunk fresh (15-18 degrees) expresses the best of itself. It is suggested with salad, raw meats, fish appetizers and lightly seasoned cheeses