

DIEGO MORRA



VERDUNO PELAVERGA



Denominazione: Verduno Pelaverga D.O.C.

Vitigno: small Pelaverga

Ubicazione vigneto: town of Verduno

Resa per ettaro: 90q. /hectare

Epoca di raccolta: last ten days
of September

Vinificazione: after a careful destalking the tumultuous fermentation takes place in 4-6 days under constant temperature control (max.25°C), short but frequent remounts and racking for about 8 days. The wine-making process, the malolactic fermentation and great part of the aging process (which finishes with a period in wood) takes place in stainless steel containers during a 6 month period.

Caratteristiche organolettiche: the color, which is not too intense, is typical of this variety and leaves room for brilliant, vibrant tones of red, signs of its forwardness and youth. The predominant characteristic of the varietal is the richness of the perfumes: a jubilee of spices that delicately alter leaving plenty of room for warm, intense, encompassing notes of pepper.

Pairings: this is a versatile wine which pairs well with rustic dishes, is excellent with salumi and aged cheeses, first courses and main courses which leave room for the marvelous sensory journey that this wine will take you on.