



## Sotard Verduzzo

**Classification:** Dop Friuli Latisana

**Grapes:** Verduzzo Friulano

**Vineyard location:** Friuli Venezia Giulia – Palazzolo dello Stella – Udine

**Soil composition:** 60% clay, silt and sand

**Training system:** Guyot

**Vines per hectare:** 4800

**Yield (Q. per Hectare):** 60 q/ha

**Harvest period:** last days of October

**Fermentation temperature:** 20°C

**Vinification method:** grapes are picked when overripe. For 2 days the juice is left to macerate at 22°C, before a long fermentation is held. In mildly toasted French oak barrels, yeasts are left in for 2 months to enhance the product.

**Maturation:** aged in French oak barrels medium toasting

**Maturation bottle:** 6 months

**Formats:** 750 ml

**Serving temperature:** 8-10°C

**Recommened Glass:** tulip

## Tasting notes

**Color:** dark golden yellow

**Nose:** honey, acacia flowers

**Palate:** soft, mouth filling

**Serve with:** seasoned cheeses, foie gras pate, pastries

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