



Verduzzo Friulano

Classification: Dop Friuli

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: first days of October

Fermentation temperature: 20°C

Vinification method: 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 bottle: 4 months

Formats: 375 ml

Serving temperature: 8-10°C

Reccomended Glass: tulip

Tasting notes

Color: deep yellow with golden hues

Nose: honey, dried figs

Palate: tasty, aromatic, sweet

Serve with: pastries, flavorful cheeses, desserts without cream

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