

MELISSOS 2024 (IGP VENEZIA GIULIA VERDUZZO)

The name MELISSOS is a celtic word that means SWEET, the main characteristic of this wine. Verduzzo friulano is an autochthonous grape variety, symbol of our territory and of our history especially for the production of sweet wines. Our MELISSOS grapes are harvested in the end of September and they are dried for around 5 weeks until the first days of november. In the tradition the grapes are pressed the 1st of November.

ORGANIC WINE

Organismo di controllo autorizzato dal MIPAAFT: IT BIO 021 AGRICOLTURA ITALIA

Operatore controllato n°0701066



GRAPE VARIETY

Verduzzo friulano

VINEYARD

The key word is ORGANIC AGRICULTURE. For us it means respect for the environment and cherishing the work of our employees.

Average vineyard age: 20 years

Average yield: 50 quintals/hectare

Harvesting: by hand, mid of September

WINEMAKING AND AGEING:

The grapes are harvested by hand and they are collected in perforated boxes for the drying stage of 50 days in natural conditions. After the period of drying the grapes are crushed and pressed in the ancient wood press. The juice then is settled at low temperature and then is fermented at a controlled temperature of 18°C. When the fermentation is finished after 40 days the wine stays on the lees with a weekly batonnage until the bottling stage, in June 2024.



TASTING PROFILE:

The **color** is a gold yellow. The **flavours** are a mix of honey, date palm, dried grapes, dried figs and spicy notes. The **taste** is sweet with a light tannin sensation that balance the mouth and a good acidity that gives elegance.

FOOD PAIRING:

It's perfect at the end of a meal with dessert or also paired with aged and blue cheeses. It's also good like a meditation wine

SERVICE TEMPERATURE: 10-14°C / 50-57 °F about

ALCOHOL: 12,5 % vol

SUGAR CONTENT: 10% total natural sugars from grapes.

BOTTLE: 0,5litri (box of 6 bottles)

INGREDIENTS, NUTRITIONAL INFORMATION AND TRASH DISPOSAL

