

## VERDELLO Allerona IGP



**Designation:** Allerona Verdello,  
Indicazione Geografica Protetta

**Production Area:** Allerona (TR) - ITALIA

**Altitude above sea level:** 240 m

**Exposure Vineyards:** south - east

**Age of vineyards:** 50 years

**Soil:** Silty-sandy

**Pruning:** Palm and free cordon

**Grape varieties:** 100% Verdello

**Grape production per vine:**

approximately 1.5 Kg

**Harvest:** Harvested by hand in 20kg crates in the second decade of September.

**Fermentation type:** White winemaking for 20 days in stainless steel tanks under controlled temperature of 16°C.

**Aging:** the wine ages for 8 months in stainless steel (tanks with batonnage on the fine lees (programmed and scaled) and for at least 4 months in bottles.

**Organoleptic characteristics:** A pale straw-yellow wine with green-gray shades, at nose showing hints of mineral and aromatic herbs flowers, with citrus and fruit finish reminiscent of pear. At the palate show a good streak of acidity and sapidity that extends the gustative persistence with characteristic final of almond typical of the grape variety.

**Wine-Food Pairing:** It pair well with first course and fish dishes, and white meat based dishes, raw-milk cheeses, and even well aged.

**Alcohol:** 13,5% vol.

**Sugar Residue:** 2,4 g/l.

**Total Acidity:** 6,75 g/l tartaric acid.