

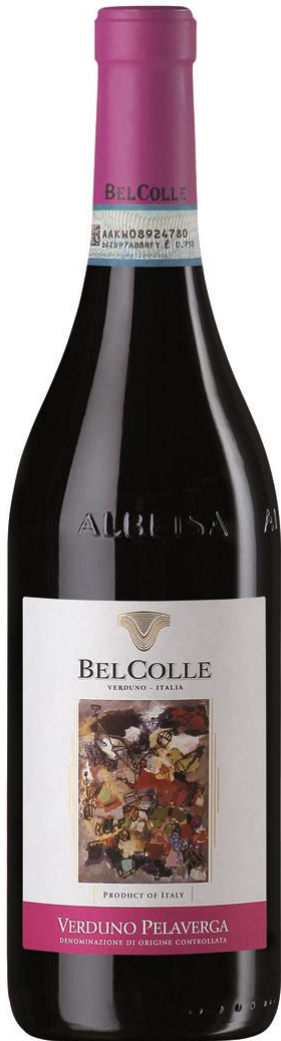


BELCOLLE

VERDUNO - ITALIA

VERDUNO PELAVERGA DOC

Ignored for generations, Verduno's Pelaverga was rediscovered by a group of producers during the 1970s. Today, it is a much-appreciated wine possessing as it does some highly original characteristics and a lovely spicy aroma. The grapes are particularly crunchy and tasty when eaten raw.



APPELLATION	<i>Verduno Pelaverga DOC</i>
GRAPES	<i>100% Verduno Pelaverga</i>
ALCOOL (%VOL)	<i>14%</i>
COLOUR	<i>Ruby red</i>
SIZES AVAILABLE	<i>0,75L – 1,50L</i>
CULTIVATION AREA	<i>Verduno</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>The bunches are de-stemmed and the must moved into stainless steel tanks where alcoholic fermentation takes place. During the maceration, delicate pumping over are carried out (for about 6-8 days) Ageing: 6 months on its own yeasts Yeasts: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: On the nose, the bouquet brings the typical notes of red fruits, plums and cherries, and spices, such as pepper. On the palate, it is delicate, velvety and well-balanced with its fresh acidity. Tasting temperature: 18° C Meal coupling: Pelaverga is the ideal wine pairing for a variety of foods thanks to its high acidity, red fruit flavors and subtle spicy notes. This wine pairs perfectly with meat dishes, grilled vegetables and aged cheeses will satisfy your palate with a glass of this splendid Italian red wine.</i>