



VERDISO

Organic and vegan
Verdiso Veneto IGT

The Verdiso grape finds its ideal environment in areas where winters are harsh and spring arrives slowly, with a gradual warmth. The grapes come from organic vineyards located in the hilly northern belt of the Treviso foothills, where the climate gives the variety a straightforward character and an authentic identity.



Denomination: Verdiso del Veneto IGT
Type: Frizzante white wine
Grapes: Verdiso
Area: Refrontolo - Treviso



VINEYARD

Soil type: Loam-clay-limestone, shallow
Vineyards age: 15 - 30 years
Training system: Guyot
Harvest: Hand-picked



SERVICE

Serving temperature: 8 - 10 °C
Food Pairings: Excellent as an aperitivo or throughout the meal, with light appetizers, risottos, spring herb-based first courses, or seafood dishes.

CERTIFICATIONS



CELLAR

Vinification: White vinification using the Martinotti (Charmat) method.
Alcohol content: 11 % Alc./Vol.
Residual Sugars: 6 g/l



TASTING

Colour: Pale straw yellow with intense green highlights.
Olfaction: Fruity, with hints of green apple and elegant vegetal notes.
Taste: Harmonious, slightly tart, and of medium body.