

Messire IGT Venezia Giulia



Grapes:	Verduzzo Friulano
Designation:	IGT Venezia Giulia
Provenance of grapes:	From a long-established vineyard owned by Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian
Vineyard sites:	Hillslopes, terraced for improved vineyard management
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	30 years
Training system:	Single Guyot at 4,000 vines per hectare
Yield per vine:	1.5 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory
Harvest period:	Late, decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness
Harvest method:	By hand in small cases
Vinification:	Soft pressing with separation of the press fractions. Settling at 14 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C
Maturation:	For 6-8 months on the fermentation lees kept in suspension by periodic stirring
Release to market:	8-10 months after the harvest
Sensory profile:	<p><u>Appearance:</u> Star-bright old gold</p> <p><u>Nose:</u> Exuberant aromas of intense wild strawberries, honey, chestnut pollen and arbutus. Honeysuckle, quince, pear conserve and ginger peek through</p> <p><u>Palate:</u> Silky, palate-caressing softness lingers in the mouth, echoing the sweetness of the nose</p>
Food matchings:	A conversation wine that is equally delicious with bird pâtés, mature cheeses such as Montasio Stravecchio (aged for at least two years) or Parmigiano Reggiano aged for three years. Unforgettably superb with oysters or Venus shells
Serving temperature:	8-10 °C

