




CASTELLO DI BUTTRIO



## AMBRA - VERDUZZO FRIULANO

DOC FRIULI COLLI ORIENTALI



|                       |   |
|-----------------------|---|
| Grapes:               | Verduzzo Friulano   |
| Designation:          | DOC Dolce Friuli Colli Orientali  |
| Provenance of grapes: | From the vineyards of Castello di Buttrio.  |
| Soil:                 | Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian.  |
| Vineyard sites:       | Hillslope rows, planted on ledges 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:         | 35-85 years   |
| Training system:      | Guyot   |
| Vineyard management:  | Integrated low environmental impact management encourages the grapes to express the territory.  |
| Harvest period:       | Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness.   |
| Grape drying:         | The harvested grapes are placed in the granary of a hilltop farm, where they are dried naturally to the desired concentration of sugar. The location ensures constant circulation of air in the drying room, making any further procedures to achieve concentration unnecessary.  |
| Vinification:         | The grapes are very slowly crushed and pressed whole in a wooden vertical press. The juice is allowed to settle naturally in order to separate the clear must from the solid dregs. Alcoholic fermentation takes place in small French oak casks without temperature control, until the desired ratio of alcohol and residual sugar is reached. |
| Maturation:           | For 12 months on the fermentation lees kept in suspension by periodic stirring.   |
| Sensory profile:      | Appearance: Deep golden yellow<br>Nose: Redolent of pineapple and apricot candied fruits, acacia honey and vanilla<br>Palate: Sweet yet fresh-tasting proffering intense wafts of candied citrus and lemon verbena.   |
| Food matchings:       | Mature cheeses, petits fours or apricot jam tarts.  |
| Serving temperature:  | 10° - 12° C   |
| Goblet recommended:   |    |