

DIEGO MORRA



VERDUNO PELAVERGA DOC 2025



Grape variety: Pelaverga Small

Vineyard location: municipality of Verduno

Harvest time: third ten days of September

Vinification: after soft destemming and crushing, the tumultuous fermentation takes place in 4-6 days with constant temperature control (max 25°C), short but frequent pumping over and racking in about 8 days to best preserve the varietal aromas. Vinification, malolactic fermentation and aging take place in stainless steel containers for about 4/6 months and then 2 months in the bottle

Alcohol content: 13% vol

Organoleptic characteristics: the color, with a not too marked intensity typical of the variety, gives way to lively and brilliant red tones, synonymous with sincerity and joviality. The predominant varietal characteristic is the olfactory richness: a riot of spices that delicately alternate leaving plenty of room for peppery, warm, intense, enveloping notes

Pairings: highly versatile wine, it goes well with rustic dishes, excellent with cured meats and aged cheeses, but also with first and second courses with characters that leave room for the wonderful sensory journey of this wine itself. If served at a low temperature it is suitable as an aperitif and goes very well with fish main courses