



SCUBLA

VERDUZZO FRIULANO PASSITO "CRÀTIS"

Classification
D.O.C.
Friuli Colli Orientali

Grapes
100% Verduzzo Friulano.

Position and vineyards
Marly hilly soil: vineyards situated on the Eastern side of the hills, gently sloping. Vines trained in the double arched cane fashion, 4,000 vines per hectare.

Harvest
By hand, late, by mid October; 60-65 quintals per hectare.

Vinification
Whole grapes gently pressed; the must is decanted at low temperature and then left to ferment at controlled temperatures in steel tanks. Once the desired alcohol content is achieved, fermentation is stopped through cooling in order to preserve the natural sugar residues. The wine then remains for around 8 months on the yeast residues.

Alcohol content
12,5-13% (sugar residues 180-200 g/l).

Acidity
6-6,5 g/l

Organoleptic Properties
Intense golden yellow in colour, acacia and honey bouquet with a balanced tannin content, pleasantly and slightly sweet.

Best served with
Desserts prepared with almonds and custards.

Medium annual production
1,000 bottles