



DESIDERIO

I.G.T. VENEZIA GIULIA

Blend of native dried grapes. Antique gold colour with amber hues. Light fragrance recalling dried fruit and acacia honey with fumé and hazelnut hints. Very impressive flavour with a curious bitter-sweet tone reminding walnut and dates; savoury and flowery driven.

Full aromatic framework, nearly bitter deep sweetness, ending with a fascinating contrast between almond brittle and nougat flavour.

Environment friendly techniques used.



GRAPE VARIETY: blend of Tocai Friulano, Malvasia Istrina

SOIL: marl soil called "Ponka"

ALTITUDE: 150/250 m on sea level

DENSITY: about 3500 plants/ha – 50q/ha

GROWING METHOD: guyot

HARVEST: manual harvesting in crates



VINIFICATION: separated for each grape variety; soft pressing;

REFINING: in tonneaux and/or barrique

ALCOHOL: depending on the vintage, it may vary from 13% to 14%



SERVING T°/F°: 10°-12°C (50°-54°F)



AROMA: Fruity bouquet with honey hints



TASTE: Bitter and sweet with dry fruits hints



PAIRINGS: Fermented cheese, almond cakes and jam tarts

BODY



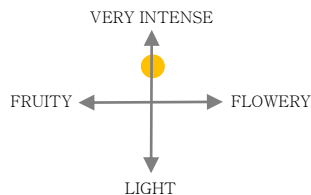
PERSISTENCY



TANNINS



SWEETNESS



DESIDERIO 2018

➤ VINIBUONI D'ITALIA: 4 stars ★★★★★

DESIDERIO 2016

➤ VINOUS: 92/100

AWARDS

vinous



VIGNA PETRUSSA