BUTUSSI

VERDUZZO FRIULANO

VENDEMMIA: 2019

Protected Designation of Origin

Friuli Colli Orientali



TERRAIN

Hillside terrain composed of stratified marl and sandstone in the subsoil, with colluvial deposits on the surface.

HARVEST

Manual harvest. The timing is determined visually based on the optimal ripeness of the grapes, which in this area typically occurs between the second and third week of September.

VINIFICATION

The grapes are hand-picked in multiple passes every few days, based on their level of ripeness. About 30–40% of the grapes are left to dry naturally in wooden crates for over a month. The remaining grapes are left on the vine to reach over-ripeness, harvested only when the berries begin to brown and naturally dehydrate. After destemming, the must is left in contact with the skins for 24–28 hours at a temperature of 12°C. This allows the wine to enhance its varietal characteristics and develop the typical golden amber-yellow color of this grape variety.

AGING

60% aged for 6 months in stainless steel tanks
40% aged for 6 months in 300-liter oak barrels
Followed by 2–4 months of bottle aging

WINE CHARACTERISTICS

Deep golden yellow in color, with an intense floral and fruity aroma. On the palate, it is pleasantly sweet, slightly tannic, robust, full-bodied, and appropriately alcoholic.
A classic dessert wine, it pairs well with dry pastries and is ideal served with *Gubana* (a traditional Friulian cake). It also makes an intriguing match with spicy, blue-veined, or long-aged cheeses. Serve at 12–14°C (54–57°F).

SERVING TEMPERATURE: 12 – 14° C

BOTTLES PRODUCED: 1908

VINEYARD:	VERDUZZO 100%
YEAR OF IMPLANTATION:	1962-1985-2004
PLOT:	Foglio 4 Particella 297
HECTARS OF VINEYARD:	8
VINE/HECTAR:	4100
YELD PER HECTAR:	40-50 HL / ha
BREEDING:	cappuccina
ANALYTICAL DATA	
TOTAL ACIDITY:	g/l 4.76
SUGARS:	g/l 69.25
TOTAL ALCOHOL:	Vol 13.27
DRY EXTRACT:	g/l 97.7