

## CAMPO CRÈ

$V_{ m ERDUZZO}$	IGT Marca Trevigiana Verduzzo White Wine	
	% 12,5 % Vol	<b></b> 13 °C

A wine that is all about our family heritage; it was made by our grandad Sisto, and still today offers the same typical sensations!





100% Verduzzo Friulano



Ponte di Piave, via Salute.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Leaf thinning is performed after bloom. We perform minimal hedging in order to allow a nice leaf canopy to develop. The grapes are picked when overripe.



Maceration on the skins, under controlled temperature for at least 2 days. Static settling of the must at a low temperature. Fermentation is carried out in stainless steel tanks at a controlled temperature of 19 °C.



The colour is deep amber, the warm aromas recall candied fruit and apricot jam. The mouth is sweet, concentrated and reassuring.



This precious golden hued wine goes very well with biscuits and fine pastries. Exceptional with "cantucci" biscuits. The important body of this wine makes it enjoyable also with quality meals. A must try with Baccalà alla vicentina!