



CASALI GODIA – Verduzzo Friulano Doc Cof

GENERAL DATA:

Vineyard: Casali Godia located in the municipality of Corno di Rosazzo.

Kind of ground: Marl and clay.

Grape: Verduzzo Friulano.

Vines per hectare: 4350.

Type of cultivation: Guyot.

VINIFICATION AND REFINING:

Grape harvest totally carried out by hand and using boxes. Drying up of the grapes for a period of about 30 days. After this period, cold maceration on the skins for 48 hours and subsequent cleaning of the must through settling. The fermentation takes place in Allier Barriques at a controlled temperature of 15° C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eleven months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

Its color is golden yellow. On the nose it is fruity, intense, it recalls peach, apple, bees wax, plums and rennet apples. It is slightly tannic on the palate, full bodied. Its taste is slightly sweet, but not too much. It has a full-bodied structure.

FURTHER INFORMATION:

Drink with: perfect with fois-gras, cheese cakes and mousse, delicate soft cheeses and non matured hard cheeses, marbled cheeses and pastries.

Longevity: 15-20 years.

Serve at: 12-13°C.

PRIZES AND AWARDS:

-  TRE BICCHIERI "Gambero Rosso":
Vintage 1994



AZIENDE AGRICOLE
L I V O N



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