

CANTINA  
**MASSARA**

## VERDUNO DOC PELAVERGA

**VARIETY:** Pelaverga Piccolo.

**GEOLOGICAL AREA:** from three vineyard sites in the village of Verduno: Silio (southeast at 280 m. a.s.l.), Campasso (east at 250-300 m. a.s.l.), and Neirane (east at 210 m. a.s.l.). Planted on chalky-white, rather sandy soils.

**VINEYARD:** we use the espalier training system with Guyot pruning. The vineyards range in age from 10 to 35 years old. The planting density is 4,200 vines per hectare and yields are 90 quintals per hectare. Harvest in mid-September.

**VINIFICATION:** The grapes are crushed and left in contact with their skins for eight days in temperature-controlled, stainless-steel tanks in which temperatures are not allowed to exceed 25°C. Delicate pumpovers ensure that enough oxygen is introduced to ensure the must is well blended while stimulating the fermentative and enzymatic processes thus favoring the development of aromas, in particular floral and pepper notes.

**AGING:** stainless-steel tanks for 5-6 months.

**BOTTLING:** in March

**COLOR:** pale ruby red.

**BOUQUET:** lively, intense, and fragrant featuring Maraschino cherry, raspberry and white pepper, followed by aromas of rose and violet.

**TASTE:** light-bodied, crunchy cherry and raspberry mingle with stony minerality, finishing crisp with hints of violets. Best served chilled.

**ALCOHOL:** 14%

