

CONTE
D'ATTIMIS-MANIAGO



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TORE DELLE SIGNORE 2006

Verduzzo friulano

Colli Orientali del Friuli

denominazione di origine controllata

Grapes Used

100% Verduzzo Friulano grapes (yellow), from ancient indigenous Friuli vines, which have found the ideal environment in the Colli Orientali del Friuli for becoming a great dessert wine.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil South exposure.

Training system - yield per hectare

Guyot method with low bud capacity

Area: 1.90 hectares. Average production: 7,000 kg/Ha, 4,000 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, second half of October, preceded by natural "raising" of the grapes on the vine to concentrate the sugars and aromas. After a brief maceration, fermentation occurs spontaneously and continues at low temperatures, encouraging the aromatic development, until December.

Maturation and ageing

Partly in French oak barrels and partly in steel tanks until bottling and afterwards in the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

Longevity

A long lasting wine (over four years) that is highly drinkable at every phase of its development.

Sensory characteristics

Intense golden yellow colour that takes on amber undertones with ageing. The fine bouquet gives of hints of cooked apples, honey and flowers. The taste is surprisingly soft and pleasant with its marked sensations of sultana raisins and honey. It achieves a good balance between sweet and tannic, with a warm and persistent aftertaste.

Food and wine pairings

This is not only a dessert wine (especially good with almond and dried fruit puddings), it is also excellent served with foie gras and sharp and full-flavoured cheeses. It is best served chilled (12°C).

Bottles produced

9,450 Bordeaux bottles, 750 ml.

1,350 Bordeaux bottles, 500 ml.

Analytical parameters

Actual alcohol content by volume	% Vol.	13.00
Residual reduced sugars	g/l	93.00
Total acidity	g/l	5.50
Net dry extract	g/l	30.10

