
VERSO BRUT

VERSO



Region: Friuli, Italy

Appellation: IGT Friuli

Grapes: 100% Glera

Farming: Sustainable

Age of vines: Planted in 2013

Altitude, Aspect, & Soil Type: 100 M, south facing, clay and limestone

Typical Harvest Time: Early September

Maceration & Fermentation: Low temperature fermentation in pressurized stainless steel tank, bottled with CO2 produced by fermentation with 10g/L residual sugar.

Aging: 6 months in stainless steel

Finishing: Light filtration

Production: 20,000 bottles annually

Notes from Oliver:

Verso is a label for wines produced by Mario Zanusso of I Clivi from purchased fruit. It is a separate project from I Clivi, with its own cellar.

Glera is the grape formerly known as Prosecco. This example is from purchased fruit grown in limestone-based clay; the fruit is harvested first thing in the morning, so it arrives still cool, then the must is fermented in stainless steel and some of the carbon dioxide produced by the fermentation is retained when the wine is bottled, as is typical with Prosecco.

Drier than many commercial examples of Prosecco. Very attractive aroma and flavor of flowers, herbs and faintly peachy. Perfect aperitivo, or with a number of fish dishes.