

TECHNICAL SHEET



Name: Daje Mach

Denomination: Verduno Pelaverga DOC

Variety: Pelaverga Piccolo 100%

Harvest: manual in cases

Vinification: destemming and cold maceration for 72 hours, with two pump-overs closed every day in a steel tank with a temperature control. The fermentation lasted about 9 days followed by a maceration of about 15 days.

FML: in steel

Ageing: 80% in steel tanks for about 12 months and 20% in oak barrique for the same period of 12 months

Production: about 2500-2700 bottles a year

Tasting notes:

Colour: light red

Bouquet: intense, fragrant, with spicy character

Taste: dry, fresh, and velvety, with an aftertaste of white pepper

Service temperature: 14-18°C

Recommended pairings: well as aperitif, with cured meats, semi-hard cheeses, white meats like roast rabbit.

The name: "Daje mach" in Piedmontese dialect means, "Go for it!" or "May the force be with you!"

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