



Pelaverga Verduno DOC



Type of Grape: Pelaverga piccolo

First Vintage Produced: 1800

Verduno Pelaverga is a very palatable, dry, velvety and well-balanced wine with distinct features. Its color spans from purple to ruby. Its bouquet is intense, sensuous, fragrant, and delicately spicy. It is best drunk young over local hors d'oeuvre meat dishes, such as the raw meat salad of the Langhe, lukewarm beef's tongue served with 'Giardino' sauce, veal with tuna sauce, vegetable flans, Tajarin, agnolotti, gnocchi and various risottos. Legend says that Pelaverga is an aphrodisiac!!!

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