

VERDECA

CLASSIFICATION:

Igp Puglia White

Alcohol: 12,5% vol - 750 ml e

Harvest: second decade of
September

PRODUCTION:

Zone: Plot of Fragagnano, in the
county of Taranto, Salento, Puglia

Vine: Verdeca 100%

Cultivation System: Espalier

Age of Vineyards: 10-20 years

Grape yield per hectare: 90
quintals

Harvest: handpicked grapes ripe
with careful selection of grapes

WINE:

Maceration in press for 6-8 hours,
cold settling and fermentation in
steel at a controlled temperature
of 11°C

VIEW, TASTE & SMELL:

Appearance: straw yellow with
greenish

The nose: intense and persistent
scent of peach blossoms, green
apple and honey

Taste: lean , fresh and with
excellent flavor and persistence

Serving suggestions: seafood,
shellfish, fish dishes, fresh cheeses

Serving temperature: 12°C

