

CLASSICS

Verdeca



CLASSIFICATION:

IGP Puglia White – 750 ml

Alcohol: 13,5% vol

Grape harvest: second decade of September

PRODUCTION:

Area: Fragagnano, Taranto, Puglia

Vine variety: verdeca 100%

Training system: espalier

Vineyard age: 10-20 years

Grape yield per hectare: 90 quintals

Harvest: manual with careful selection of ripe grapes

VINIFICATION:

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

TASTING:

Colour: straw yellow with greenish reflections

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

Taste: lean, fresh and with excellent flavor and persistence

Food matches: seafood, shellfish, fish dishes, fresh cheese

Serving temperature: 12°C
