



## TECHNICAL DATA

**Designation:** Verdeca – I.G.T. Salento

**Grape variety:** 100% Verdeca

**Vineyard location:** Salento

**Soil composition:** Medium-deep over layers of limestone rock

**Age of vines:** 30-40 years old

**Training system:** Guyot

**Yield per hectare:** 80 quintals/ha

**Annual production:** 30.000 bottles

**First Vintage:** 2006

**Harvest:** By hand in the third week of September

**Vinification:** Temperature-controlled fermentation at 15°C for 15 days in stainless steel tanks

**Aging:** After fermentation, the wine rests on fine lees in steel tanks for a minimum of 3 months

**Alcohol:** 12%

## TASTING NOTES

**Colour:** Straw yellow with greenish reflections.

**Bouquet:** The nose reveals notes of exotic fruit, citrus notes of lime and cedar; followed by floral notes of elderberry.

**Taste:** A well-balanced palate that is pleasant, flavorful and persistent.

## SUGGESTED PAIRINGS

Excellent as an aperitif or with raw fish, fried fish and vegetables.

Serving temperature 9 – 11° C.

