



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.