



IL 150 VERDECA SALENTO I.G.P. BIANCO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Verdeca is a white grape variety native to Puglia, its greenish shade is suggested in its name. An elegant variety with great vigour.

VINIFICATION

Soft pressed to preserve the fruity and floral taste. After a cold cryomaceration, slow fermentation at a low temperature takes place for about two weeks in order to best express its distinct olfactory notes. After three months resting in steel, the wine is bottled.

TASTING NOTES

COLOUR

Straw yellow with greenish reflections.

AROMAS

Fruity and floral with hints of green apple, white flowers and elderberry.

PALATE

Fruity and citrusy with elegant aromatic notes, there is a marked minerality and sapidity.

PAIRING RECOMMENDATIONS

Raw seafood, fried fish, vegetables and fresh cheeses.

SERVING TEMPERATURE

10-12° C



IL150 VERDECA SALENTO I.G.P. BIANCO

GRAPE VARIETIES

Verdeca 100%

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

150 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TRAINING SYSTEM

Spalliera

STRAIN DENSITY

5000/ha

OUTPUT PER HECTARE

80 q/ha

GRAPE YIELD IN WINE

65%

AVERAGE AGE OF VINE

30 years old

HARVEST

At the end of September.

FERMENTATION

Stainless steel.

AGEING

In bottle

DEGREE OF ALCOHOL

12.5%

ACIDITY

6.5 g/l