

VERDECA

I.G.T. PUGLIA • VERDECA

PRODUCTION AREA

Valle d'Itria.

TRAINING

Cordon-trained spur-pruned and head-trained (alberello), (5,000 plants per hectare).

HARVEST

Second half of September.

VINIFICATION

The grapes are destemmed, not pressed, and cooled to 8°C.

They remain at this temperature for a few hours to increase the extraction of primary aromas.

The soft-pressed must is raked at the same temperature in order to allow for natural fining. Alcohol fermentation is then carried out in stainless-steel vats at 14°C.

AGING POTENTIAL

This wine is intended to be drunk in its youth but thanks to its healthy acidity, it will maintain its freshness for up to 2 years.

SERVING TEMPERATURE

11°C. (52°F).

