Verdeca

There's a wind that rises from the sea and climbs the gentle slopes of the Itria Valley, sweeping through old vineyards that seem to breathe in light. This is where our Verdeca is born—one of the most mysterious and captivating grape varieties in Puglia's heritage. A white wine that, for years, remained on the margins of the local wine story, but which we now rediscover with fresh eyes—and, above all, with a palate more attuned to the truth of simple things.

Our Verdeca comes from a pure varietal selection. We weren't interested in making it more "international" or dressing it up with exotic aromas. What we wanted was to let it speak honestly: mineral, essential, Mediterranean. A wine that smells of wild herbs, citrus, and sun-warmed stone. On the palate, it's direct, with a freshness that doesn't try to impress but accompanies each sip with quiet depth.

We like to think of Verdeca as an ancient language—it doesn't need to be reinvented, just listened to. So we vinified it with respect, without haste, allowing it to express itself. Because its strength lies precisely there: in its ability to evoke a southern landscape that is both wild and harmonious.

It's a wine that naturally complements Mediterranean cuisine. But more than anything, it's a white that leaves a lasting impression—even when it seems to walk softly.



Technical Sheet

CLASSIFICATION
Puglia IGP

GRAPES
Verdeca

TRAINING SYSTEM
Bush-trained (alberello) and espalier with spur-pruned cordon

HARVEST TIME
Starting from mid-September

VINIFICATION
The grapes are destemmed and cooled to around 8°C without being crushed. They undergo cold maceration in the press for several hours to enhance the extraction of primary aromas. The must obtained through gentle pressing is cold-settled to allow natural clarification. Alcoholic fermentation takes place in stainless steel tanks with carefully controlled temperature shifts designed to highlight the wine's thiolic aromatic profile.

AGING
In stainless steel tanks until bottling

AGEING POTENTIAL
Best enjoyed young, though its good acidity allows it to retain freshness for up to 2 years

SERVE AT
11°C



Tasting Notes

COLOR
Straw yellow with pale green reflections, a sign of the wine's energy and varietal vitality.

NOSE
The bouquet is taut and vibrant: lime zest, lemon leaf, Williams pear, and a subtle exotic note reminiscent of passion fruit. The vegetal component emerges elegantly, with hints of freshly cut grass, fig leaves, and a touch of wild fennel, intertwined with memories of white flowers such as jasmine and elderflower.

PALATE
Crisp and direct, with a freshness that shapes the sip and leads into a long, savory finish. A vertical wine, aromatic yet focused, with a mineral close that makes it especially well-suited to Mediterranean cuisine even in its simplest forms.

Food Pairings

Fresh, assertive, and slightly aromatic, this white wine pairs well with dishes that highlight ingredient purity and play with vegetal or saline contrasts.

Perfect with warm seafood salads, citrus-dressed raw fish, cold vegetable-based soups, or light vegetarian dishes such as zucchini flan or summer vegetable purées. Also interesting with simple yet flavorful first courses, like spaghetti with lemon and mint or fregola with grilled vegetables.

In Salento cuisine,
it pairs gracefully with humble fish dishes such as grilled sardines, marinated anchovies, or lighter versions of polpo alla pignata (octopus stew). Also excellent with ciceri e tria "in bianco" (a local chickpea and pasta dish), cold fave e cicorie (fava beans and wild chicory with raw olive oil), or fresh stretched-curd cheeses like fior di latte or giuncata.