

# VERDECA

I.G.T. PUGLIA • VERDECA

## PRODUCTION AREA

Alberobello (BA).

## 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 racked 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.

## COLOR

Transparent, crystalline green in color.

## NOSE

Fruity with clean notes of yellow plum, Williams pear, and mandarin. Floral notes of jasmine and hawthorn.

## PALATE

Intense with great freshness and a faint note of resin and chalk. Lingering and enchanting finish with healthy complexity and aromas.

## PAIRING

Seafood, fresh and light cheeses. Light first courses that are not too intense in their aromatic or spicy character.

## SERVING TEMPERATURE

11° C. (52° F.).

