

VERDECA

VERDECA IGT PUGLIA BIO - ORANGE WINE



VARIETY: 100% Verdeca

AREA: vineyards Monteschiavo, Acquaviva delle Fonti

TYPE OF SOIL: Very deep clay soil

GROWING METHOD: Spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 45 HL

GRAPE GATHERING: mechanical harvest during the fourth of September

MACERATION: 20 days maceration on the skin with red wine process

AGING: 6 months in stainless steel tanks and 2 months in the bottle

ALCOHOL CONTENT: 12,5% vol.

RESIDUAL SUGAR: 3 GR/LT

TASTING NOTES

SIGHT: Ancient golden color with orange glare

NOSE: Enchanting aroma of acacia, chamomile, gillyflower and elder, enhanced with tones of peach syrup and lightly spiced tea

PALATE: Full, long and velvety flavour, balanced with a smooth freshness, lean sapidity and trace of light astringency. Persistent ending with echoes of quince, peaches and almonds