



| Verdeca - Puglia IGP

Verdeca is an **ancient grape variety** that takes its name from its green colour (*verde*), which it remains even when fully ripe. The grapes are **grown on hillside vineyards**, which have an excellent exposure and are well ventilated. These conditions result in wines with **great freshness, well-structured, with delicate, elegant fruit.**

Grapes:

100% Verdeca

Vineyard area:

The vineyards are situated in the south west of the province of Brindisi.

Harvest:

The grapes are **harvested by hand** in the first 10 days of August in the early hours of the morning. This avoids the hottest part of the day in the Salento summer, **ensuring freshness** in the finished wine.

Vinification:

After harvest, the grapes are de-stemmed and **gently crushed**, followed by a **short cold maceration** and a **soft pressing**. Fermentation is carried out at a cool temperature.

Tasting notes:

Straw yellow with green flecks. A **delicate bouquet** with notes of peach, mango and pineapple. A **tantalizing freshness** on the palate, balanced with **lovely soft fruit.**

To serve:

The lively freshness of the wine goes well with **delicate dishes** such as stuffed courgettes in oil or maybe some succulent swordfish.

