

STRIAL



Verdeca IGT Apulia

Classification: White, Puglia Typical Geographical Indication

Grape variety: Verdeca

Production area: Puglia.

Soil: Basically clayey-limestone with a significant presence of skeleton and minerals.

Altitude: Approximately 400 meters above sea level

Vineyards: Bred with low espaliers, with a density of vines per hectare ranging from 4000 to over 5000, and with production per plant between 1 and 2 kg/vine.

Climate: Mild winters with generally dry or little rainy springs and hot summers, with high temperature ranges given the position of the vineyards.

Harvest: Manual in crates performed in the very first hours of the day, at optimal phenolic ripening (second half of September).

Vinification: The grapes are destemmed and the juice obtained is cooled to 8-10 °C with micro-maceration for 12-18 hours to allow its natural clarification. After soft pressing and static settling, the clear must is fermented at a temperature of 16-18°C. At the end of fermentation it is separated from the coarse lees and left to mature on the fine lees for about 3 months. All processing phases take place in steel tanks.

Refinement: In steel for about 3 months, in bottle for about 2 months.

Bottling: With mild filtration and possible natural cold stabilization.

Packaging: 75 cl truncated cone Bordeaux bottle, cartons of 6 bottles.

Tasting

Color: Straw white with greenish reflections.

Bouquet: It has a fresh and fragrant bouquet with floral and exotic fruit aromas, a slight note of apricot.

Taste: Fresh, soft, savory, persistent

Alcohol content: 12.5% vol.

Serving temperature: 8-10°C.

Gastronomic matches: It goes very well with seafood appetizers, white meats and fresh cheeses