

NOTTE ROSSA

Technical sheet

Verdeca Puglia IGP



Wine type White

Appellation Puglia IGP

Grape Verdeca

Production area

Hilly area in the Northern province of Taranto, Salento, Puglia. The area is about 150 m above sea level and benefits from great diurnal temperature variations. Medium clay textured soil, shallow and with a good presence of rocks

Vine Training Espalier, 4000 vines per Ha

Harvest Mid-September

Vinification and ageing

Destemming and soft pressing of the grapes, cold static decantation and alcoholic fermentation at 16°C in steel tanks. Ageing in stainless steel tanks

Tasting notes

Straw yellow colour with golden reflections, intense aromas of white flowers and vanilla. The palate is fresh and mineral, pleasantly flavoured in the end

Best served with

Seafood, shellfish and boiled fish dishes with light sauces.

Serving temperature 10-12°C
