



# 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