



NOTTE ROSSA

Technical sheet

Vermentino Puglia IGP

Wine type White

Appellation Puglia IGP

Grape Vermentino

Production area

Puglia, the area is about 100 meters above sea level, with a temperate microclimate due to the proximity of the sea. The soil is shallow, medium textured, mainly sandy

Vine Training Guyot, 5000 vines per Ha

Harvest Last week of August

Vinification and ageing

The grapes are destemmed and, before pressing, they are left with their skin for few hours at low temperatures so as to enhance the aromatic potential. Fermentation takes place in stainless steel tanks for 13-15 days at 15°C to preserve the varietal profile

Tasting notes

Straw yellow colour; delicate aroma of white flowers with notes of citrus and Mediterranean maquis. Elegant, fresh and mineral on the palate with hints of thyme and rosemary

Best served with

Seafood starters, first courses with light sauces and second fish courses

Serving temperature 10-12°C