

ASKOS VERDECA - Valle d'Itria I.g.t.



ABOUT THE VINEYARDS

Grape: Verdeca (90%), Fiano Minutolo (10%)

Type: White

Appellation: Valle d'Itria I.g.t.

Vineyard location: Canale di Pirro, Selva di Fasano

Vineyard Altitude and orientation: 320 mt. a.s.l. - East

Soil: calcareous with sediment

Vineyards age: 32 years old

Vine training system: low espalier

Plant density: 4.200 vines/ha

WINEMAKING

Harvest time: third week of September.

Harvest method: grapes are hand-picked and collected in small cases.

Vinification: after being picked and collected, grapes are immediately transferred into big refrigeration rooms within the cellar, in order to cool down the fruit temperature before being pressed; this is a very useful system to preserve the original varietal's aroma. The must obtained from the press, undergoes macerations on the skins at cold temperature, which helps to extract the maximum scent from the skins. It follows alcoholic fermentation in stainless steel vats at controlled temperature of never exceeding 16°C. Once the fermentation is over, the wine is kept at a cold temperature of 10°C, in order to avoid the malolactic fermentation to take place.

TASTING NOTES

Bright yellow color with green shades. Intense fruity on the nose, with scent of tropical fruit, citrus, pear and fresh spices. On the palate it is full, well balanced with a good acidity. Fruity, mineral and mildly spicy aftertaste.

Alcohol: 13% Vol.

Serving temperature: 10-12° C.

