

VERDECA IGT SALENTO 'MAIANA'

2023 | White Wine



Case Size: 6

Straw yellow in colour. The nose has floral and exotic fruits hints. In the mouth it is fresh and balanced.

Vinification:

Grapes are picked in early September. After a short maceration and a soft pressure of the grapes, the must is decanted at a low temperature of 10° C for about 12 hours. The fermentation follows at 14-16° C in steel tanks. Finally, after the refinement on the dregs for about 3 months, the wine is bottled. The maturation takes place in stainless steel tanks for a minimum of a month.

Grape Varieties: Verdeca



Italy, Puglia

Leone de Castris

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Classification: DOC | **ABV:** 12.5% | **Closure:** Natural Cork