

# 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

8007013100507

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