



VERZILLO



VOL. 11%



750 ml

TYPE: White

VINE VARIETY: Malvasia

CLASSIFICATION: IGT Puglia

PLANTATION: spurred cordon

PLANTATION DENSITY: 4500 stocks per hectar

PRODUCTION AREA: Central Murgia, Municipalities of Turi, Gioia del Colle, Putignano, Sammichele di Bari, characterised by wet winters and dry and very hot summers, with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification. Representative territory of Central Murgia.

SOIL: Clay soil with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

GRAPE HARVESTING: First and second decade in September

WINE-MAKING: Manual harvesting with selection of grapes, stalks removing and pressing. Soft pressing of grapes from which only first pressing must (60%) is used and following fermented at low temperature.

SECOND FERMENTATION AND REFINING: Fermented in autoclave and refined in bottle for 4-6 months

TASTING NOTES: Pale yellow with green reflexions, light froth, aromatic and gentle, rich of flowery scents, fruity marks of yellow fruits and almond veins; lively and fresh, soft and balanced. Good persistence and clean closure, a wine with fragrant and delicate nuances, a merry and drinkable wine.

PAIRING: Excellent for starters and light appetizers, for fresh fish dishes or traditional vegetables dishes

SERVING TEMPERATURE: 8-10°C (46-50°F)



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
115 BOXES / 690 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
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