

*Wines from the heart of Salento*



FEUDI DI GUAGNANO

## DieciAnni

### Verdeca IGT Salento

#### TASTING NOTES

Elegant and unequalled wine obtained with the best Verdeca grape bunches. In the glass it discloses citrus fruits hints. In the mouth it reveals its character, balance and finesse.

#### DESCRIPTION > PRODUCTION METHOD

#### ORIGIN OF THE NAME

DieciAnni is the name of some very particular wines: ten years of tastings and tests in fact were necessary to get the perfection of these extraordinary wines.

#### PRODUCTION ZONE AND HARVEST TIME

Itria Valley - Manual harvesting on the second ten days of September.

#### AT THE WINERY

The must is obtained by a soft crushing of the grapes and it is kept at controlled temperature. The alcoholic fermentation is carried out in stainless steel tanks.

#### AGEING POTENTIAL

This wine is ready about three months after the bottling. Its organoleptic properties remain unaltered for one/two years.

#### ADDITIONAL INFORMATION > TECHNICAL SHEET

#### WINE PROFILE

**Grape Variety:** Verdeca 100%

**Alcohol:** 12,5% by vol.

**Yield per hectare:** 10,000 bottles (5,000 vines per hectare)

**Age of the vines:** 25/30 years old

**Vine Cultivation Method:** cordon training

