

*Wines from the heart of Salento*



FEUDI DI GUAGNANO

## Terramare

### Verdeca IGT Salento

#### TASTING NOTES

Straw-coloured wine with pale green notes. Delicate floral hints mingling with fresh fruit notes in the nose. Its taste is dry and pleasantly fresh.

#### DESCRIPTION > PRODUCTION METHOD

#### ORIGIN OF THE NAME

Salento is, at the same time, Land and Sea. The ancient Greeks, in fact, called the Salento people "Messapi", that is, people living between two seas, the Ionian and the Adriatic.

#### PRODUCTION ZONE AND HARVEST TIME

Itria Valley – Manual harvesting in the middle 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 at least two/three years.

#### ADDITIONAL INFORMATION > TECHNICAL SHEET

#### WINE PROFILE

**Grape Variety:** Verdeca 100%

**Alcohol:** 11,5% by vol.

**Yield per hectare:** 12,000 bottles (5,000 vines per hectare)

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

**Vine Cultivation Method:** cordon training

