



VERMENTINO

Denomination: VERMENTINO

Wine Classification: IGP SALENTO BIANCO (white)

Production area: Leverano (Lecce)

Grape Varieties: 100% Vermentino

Alcohol content: 12,50 % vol.

Soil: Medium mixture with limestone areas prone to

Yield: 9-10 tons of grapes for hectare

Training system: spurred cordon

Vineyard Density: 5000 plants for hectare

Vinification: During the maceration and the pre-fermentation, the must temperature goes down at 4°C, for 12 hours, in order to have a decanting. Yeast are added after and the fermentation starts at a controlled temperature of around 16°C in stainless steel tanks.

Tasting notes

Color: straw yellow with tenuous green highlights

Bouquet: Intense with delicate notes of citrus, sage and Mediterranean herbs

Taste: harmonious and fruity, with a pleasant minerality

Serving temperature: 10-12° C

Pairing: fish dishes and crustaceans



VECCHIA TORRE