



## SELECTION LINE

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# CURTIRUSSI VERDECA

Bright and clear, it reveals an elegant and powerful character.

### DENOMINATION

IGP Puglia Bianco.  
Indicazione Geografica Protetta.

### AREA OF PRODUCTION

Puglia – (Valle d'Itria).

### AGE OF VINES

20 years.

### SOIL COMPOSITION

Calcareus soil, situated in a hill at 400 metres above sea level.

### AGRICULTURAL METHOD

Alberello Pugliese.

### TYPE OF GRAPE

100% Verdeca.

### NO. OF VINES PER HECTARE

4200

### GRAPE YELD PER HECTARE

60 q.li.

### AMOUNT OF WINE PRODUCED FOR 100kg (q.li) OF GRAPES

60-65 litres.

### HARVESTING PERIOD

Mid-October.

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### WINE-MAKING TECHNIQUE

It is removed the stalk from the grapes, the same ones are macerated at 20 °C during 12 hours, they are softly pressed and the must obtained undergoes a natural settling, then selected leavens are added and the whole ferments at a monitored temperature of 20 °C.

### WINE REFINING

Wine settles in stainless tanks. Then it is stabilized, first filtered through sterilizing membranes, later it is bottled at cold temperature.

### APPEARANCE AND TASTE

Yellow coloured with greenish tints; intensive, fresh and slightly fruity bouquet, refreshing and dry taste, particularly soft and delicate, harmonic between acid and soft, refined with full character.

### WINE - PAIRING

Suitable for sea-food, carpaccio, starters and excellent as an aperitif.

**STORAGE TEMPERATURE:** 16 °C

**SERVING TEMPERATURE:** 8 - 10 °C

**ALCOHOL % VOL.:** 12,5%

**AC. TOTAL (GR/LT):** 6

**AC. VOLATILE (GR/LT):** 0,45

**SO2 (MG/LT):** 78

**pH:** 3,50

**SUGAR CONTENT (GR/LT):** 1,5

**AVAILABLE FORMAT:** 0.75 LT.