

# CURTIRUSSI VERDECA

MOCAVERO®



## DENOMINATION

Puglia I.G.P. Indicazione Geografica Protetta

## AREA OF PRODUCTION

Puglia "Parco Talinajo" contrada:  
a little village of Locorotondo (Ba).

## 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

4.200

## GRAPE YELD PER HECTARE

6.000 kg

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

60 - 65 litres

## HARVESTING PERIOD

Mid-October

## 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 controlled temperature of 20° C.

## WINE REFINING

Wine settles in stainless tanks. Then it is stabilized, cooled and first filtered through cellulose layers and then through sterilizing membranes to be bottled in cold. Wine marketing starts 5 months after vintage.

## APPEARANCE AND TASTE

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

## SUGGESTED ACCOMPANIMENTS

Suitable for sea-food, hors d'oeuvre,  
light "risotti" and like an aperitif.

## SERVING TEMPERATURE

8 - 10° C

## ALCOHOL (% VOL)

13

## AC. TOTAL (GR/LT)

6

## AC. VOLTILE (GR/LT)

0,45

## SO2 (MG/LT)

78

## pH

3,50

## SUGAR CONTENT (GR/LT)

1,5