

LE MATINE

Le Contrade line



Classification:

Verdeca Indicazione Geografica Protetta.

Grapes: Verdeca single variety.

Production area: Ruvo, on the slopes of Murgia.

System: pergola pugliese.

Harvesting: mid September.

Vinification: The grapes are immediately taken to the winery for soft pressing. The must is then cooled and kept at a low temperature for some hours. Once it has become clear, it is allowed to ferment using pre-selected yeasts in stainless steel tanks at a temperature of 16°C. The wine is then aged in steel until it is ready to be bottled.

Organoleptic characteristics: Straw yellow color likely greenish reveals strong notes of jasmine, bergamot and hints of pineapple to the nose. In the mouth give the acid freshness and citrus notes with good minerality on the finish.

Food pairing: Pea soup with clams, wild hyacinth bulb omelette, vegetable couscous, octopus with potatoes and broad beans, pan-fried sweet green peppers.

Serving temperature: 8 C°

Analytical data:

ABV 12%

Residual sugar 3,5 g.l.

Total acidity 5,70 g.l.