

RETROTERRA

VERMENTINO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Vermentino for at least 85%

VINE TRAINING SYSTEM

Guyot.

SOIL

Light medium-textured soils, slightly tending to clayey with a good texture.

WINEMAKING AND MATURATION

Harvest of grapes at optimal ripeness, soft pressing, temperature-controlled, cold processing. Fermentation at low temperatures, refinement in stainless steel and maturation in steel.

SENSORY ANALYSIS

Bright yellow/greenish with good consistency. It smells of citrus fruits and their flowers, fresh and tasty, great drinkability with an excellent fruity persistence.

ALCOHOL

12,5%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Seafood starters, pasta or risotto with clams or seafood, baked fish, fresh cheeses.

