



TECHNICAL SHEET

PRODUCT: *Rubino Terramia Verdeca IGP Salento*

Codice EAN: 8 007546 999609

VINE (cépage)

Verdeca

ALCOHOL

12,5% by vol

SYSTEM OF CULTIVATION

Espalier – sapling

YLD BY HECTARE

70 – 90 quintals by hectare

SYSTEM OF HARVES

Manual

VINIFICATION

Destemmed grapes are cooled down and taken down to 6° - 7° C temperature to a criomaceration for 24 hours, following this the must is removed from peels by suction through modern electronics pressing. The cleaned must becomes fermented into stainless steel tanks holding a temperature of 12° – 14° C.

REFINING

After a perfect fermentation, the “new wine” is decanted excluding rough less and keeping refined less hanged up (batonage) for about 3-6 months in stainless steel tanks.

ORGANOLEPTIC CHARACTERISTICS

It is a straw-coloured with greenish nuances. Very complex come out to smell with fruity scent of pineapple, yellow peach, pear, acacia floral aroma and minerals tied up to land. It is fresh and very balanced to taste, with an average persistence.

GASTRONOMICS COUPLING

It goes well with fish-based dishes.

SERVING TEMPERATURE

8° - 10° C

LABEL

