

## Brezza



Verdeca is among the main grapes of our territory, grown and shaped in its image. The grape is constantly cradled by a breeze that blows in the Canale di Pirro: fresh in the early morning and still caressing during the night.

This is the secret to obtain healthy and ripe grape rich in extraordinary aromas.

**Grape variety:** Verdeca 100%

**Denomination:** IGP (Protected Geographical Indication)

**Altitude:** 400 meters above sea level

**Exposure:** South

**Type of soil:** calcareous, clay

**Type of management:** organic

**Training system:** Guyot

**Density of vines per hectare:** 5,000

**Yield:** 9,000 kg/ha

**Year of planting:** 2000

**Harvest time:** end of September

**Fermentation:** it is carried out in stainless steel tanks at a controlled temperature for 15 days. We cool the must at the end of fermentation to obtain a pétillant wine

**Fermentation temperature:** 14/16°C

**Maturation:** in stainless steel tanks for 3 months

**Bottle aging:** at least 2 months

**Alcohol content:** 13% Vol.

**Aging potential:** 3 years

**Tasting notes:** the wine has a pale straw yellow colour with gold reflections. The aroma is characterized by floral and fruity scents, with hints of apricot, loquat and peach in the foreground and honey tones in the olfactory trail. This wine stands out for its incredible juiciness and easy drinkability that leaves the mouth fresh and soft.

**Serving temperature:** 10/12°C

**Food pairing:** it is a ready-to-drink white wine, with a cheerful character thanks to its politely effervescent nature. It is perfect as an aperitif and with fish starters and crudités. It goes well also with local courses with fish and seafood.