



SARACENO VERMENTINO

IGP Salento Vermentino Bianco

Grape varieties: 85% Vermentino
15% Other recommended grapes

Area of production: Leverano (LE)

Soil type: Alluvial, average mixture with areas of limestone

Growing system: Cordon spur

Density: 4.500/5.000 plants per Ha.

Yield per Ha.: 10,00 T/Ha. grapes

Production process: Stems removal and soft pressing. Fermentation in stainless steel tanks at controlled temperature. Maturation in epoxy resin-lined cement tanks

Aging potential: 1 - 2 years

Organoleptic characteristics

Colour: Straw yellow colour with greenish highlights

Bouquet: Intense, aromatic, elegant and fragrant with hints of mediterranean scrub and yellow fruits

Taste: Soft , tasty and elegant with a pleasant aftertaste of almonds

Service temperature: 10°C

Gastronomic recommendation:

Very good with first and second courses of seafood, molluscs and shellfishes