

VESÌA

Grifone Collection line

Classification:

Puglia Indicazione Geografica Protetta.

Grapes: Verdeca and Malvasia.

Production area: Murgia hills at 400 meters above sea level.

System: Apulian Pergola.

Harvesting: Mid September.

Vinification: The grapes, harvested manually, are transferred to the cellar and subjected to the destemming and crushing. The vinification takes place in complete reduction by the Kryos plant, which allows to dose quantities of CO₂, useful for removing dissolved oxygen and lowering the temperature to 10 °C. Then the grapes in the press undergo a short maceration for 4/6 hours, to help the extraction of the flavor precursors from the skins. The flower must is collected, and then decanted and subjected to fermentation in stainless steel at 15 °C. The wine fines for 30 days on the yeasts before being bottled. During all the production process, must and wine are preserved from contact with air, until the bottling, this reduces the use of sulphur and enhances all perfumes and scents.

Organoleptic characteristics: A wine with straw yellow color and greenish reflections, that conquers the smell with its herbaceous and gently floral scents. The delicate field chamomile blends harmoniously with citrus notes of bergamot. A pleasant memory of fresh fruit is released on the final. The taste confirms the intensity and freshness, supported by a dry taste.

Food pairing: Perfect served with an Apulian bruschetta with stracciatella and dried tomato, purple shrimps salad topped with celery, honey and lime, crustaceans soup with mussels and clams.

Serving temperature: 10 °C.

Analytical data:

ABV: 12%

Residual sugar: 3.50 g/L.

Total acidity: 5.60 g/L.

