



PRODUTTORI DI MANDURIA

Maestri in Primitivo



ALICE

Salento Igt Verdeca

Varietal: Verdeca 100%

Vineyard age: 15-20 years

Training system: espalier

Harvest time: mid-September

Average yield per hectare: 120 quintals (12.000 kilograms)

Winemaking: in white with thermo-controlled fermentation at 18 °C (64 °F)

Aging: stainless steel vats

Alcohol content: 13% Vol.

TASTING NOTES

Color: bright golden yellow.

Bouquet: delicious aromas of hawthorn and acacia, cedar and yellow grapefruit, alongside mineral and saline notes. Blossomy note lingering on the finish.

Taste: fresh and savory on the palate with citrus aftertaste. Good persistence.

Suggested pairings: baked seabass with lemon potatoes, sea bream carpaccio.

Serving temperature: 8 - 10 °C (46 - 50 °F).

