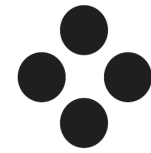


Vermentino Salento

INDICAZIONE GEOGRAFICA PROTETTA



**POGGIO
MARÙ**



GRAPES:
100% Vermentino

VINYARD AREA:
The Vermentino grapes are carefully selected from low-yielding vineyards in the Province of Lecce, in southern Puglia.

PLANT TRAINING AND DENSITY
The vines are trained in the Spurred Cordon system. Plant density is around 5.500 plants per hectare with an average yield of 2 kg per plant. The plants are an average of 15 to 20 years old.

HARVEST
Careful manual harvest in late September.

WINEMAKING PROCESS:
After a delicate de-stemming, the grapes are not pressed, but left to macerate on their skins for approximately 12 hours at 4°C to increase extraction of the delicate aromas.
The grapes are then gently pressed and the clarified must is placed in stainless steel fermentation tanks. Fermentation is carried out using selected yeasts at a controlled temperature of 15°C and lasts approximately 10 days.

AGING:
The wines is left to rest on its lees in stainless steel containers for 3 months at a controlled temperature of at 10°C.

ALCOHOL:
13 %

RESIDUAL SUGAR:
5 gr/lit

TASTING NOTES:
Pale yellow in colour, the wine displays attractive aromas of peach, lemon peel, mango and dry herbs. On the palate the saline minerality comes through and blends with a complex and pleasantly fresh acidity.

SERVING SUGGESTION:
Perfect as an aperitif on its own or excellent to accompany pasta dishes with shellfish or grilled white meats.

SERVING TEMPERATURE:
10-12 °C