

MESSAPIA

VERDECA SALENTO IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha
Soil composition: clay, loam
Training method: Apulian head training
Elevation: 164 ft a.s.l.
Vines/ha: 7,000 vines/ha
Exposure: East-West
Vines age: 13 years
Harvest time: end of September
First vintage: 1991
Production: 61,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Verdeca
Fermentation
Container: stainless steel tanks
Length: 20 days
Temperature: 57 °F
Maceration
Technique: cold, on the skins
Length: a few hours
Aging
Container: stainless steel tanks
Length: 3 months on the lees
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 4.3 g/l
Acidity: 5.6 g/l
Dry extract: 22 g/l



FOOD PAIRINGS

Ideal with seafood dishes such as calamari and clams with lemon, or with fresh cheese.



TASTING NOTE

Straw-yellow in color with greenish highlights. The nose reveals interesting aromas of wildflowers, citrus (bergamot), and tropical fruits (pineapple). Fresh and fruity on the palate, with a long, delicate, herbal, and aromatic finish.

PRODUCER PROFILE

Estate owned by: Leone De Castris family
Winemaker: Matteo Esposito; consultant Riccardo Cotarella
Total land under vine: 400 ha
Winery production: 2,500,000 bottles
Region: Puglia (Italy)



LEONE DE CASTRIS
1665

