



# MASSERIA BORGO DEI TRULLI

## Vermentino Puglia INDICAZIONE GEOGRAFICA PROTETTA

### GRAPES:

100% Vermentino

### VINEYARD 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.

### VINIFICATION:

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.

### AGEING:

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

### ALCOHOL:

12,5 %

### WINEMAKER'S 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.

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

