

GIADA

VERDECA IGP PUGLIA

Wine Type: **White**

Grape variety: **Verdeca**

Vintage: **2025**

Vineyard location: **Valle D'Itria area, Bari-Puglia**

Altitude: **300-350 mt asl.**

Soil type: **calcareous, clay**

Vine training system: **Spurred cordon**

Vines per hectare: **4000**

Grape yield kg/h: **80.000-90.000 kg**

Harvest: **Harvested manually in mid September**

Vinification: **Destemming and soft pressing of the grapes with fermentation at a temperature of 15°C.**

Ageing: **in stainless steel tanks, followed by 1-2 months in the bottle**

Alcohol: **12.5 % abv**

Tasting notes: **It releases a floreal and fruity nose of white fleshed fruits with citrus notes. A light and enjoyable wine with a balanced acidity making it an extremely versatile food pairing wine.**

Pairing suggestions: **fish and seafood dishes, white meats and vegetarian cooking**

Serving Temperature: **8-10°C**

Conservation: **store in a cool place, away from direct light and heat sources.**

Size: **0.75 L**

