



VERO

Designation: Salento IGP
Grape varieties: Verdeca
Alcohol by volume: 12,5%
Oenologist: Goffredo Agostini, Gruppo Matura
Agronomists: Stefano Dini and Dario Ceccatelli, Gruppo Matura

TASTING NOTES

Colour: Pale yellow, crystalline.
Bouquet: Intense, with hints of white fruit combined with floral notes and scents of Mediterranean scrub.
Flavour: Harmonic, sustained by a good freshness but also intriguing because of the sapid and mineral aftertaste.

VINEYARD CHARACTERISTICS

Production zone: Seclì (Lecce)
Year of planting: 2018
Exposure: east
Altitude: 76 MSL
Soil type: medium-textured, with higher proportions of clay.
Plant density: 4.500 plants per ha.
Training system: double-arched Guyot (m 2,2 x 1 m).
Vintage season: second, third decade of September.
Method of harvesting: hand picking in small baskets.
Grape yield: 12t/ha
Wine yield: 90 hl/ha

VINIFICATION AND AGING

Pressing: crusher/destemmer.
Fermentation: stainless steel tanks.
Fermentation temperature: 16°C
Fermentation time: 12 - 15 days
Aging: 4 months in steel tanks.

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O | ROMALDO
GRECO

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