



# **INFINITUM**

## Verdeca Puglia IGT Bianco

#### **GRAPES**

Verdeca

#### VINEYARD LOCATION

Apulia - hills in the north of Bari

#### **ALTITUDE**

350 - 400 mt. a.s.l.

#### SOIL

Calcareous-clayey with medium texture

#### TRAINING SYSTEM

Vertically trellised spurred cordon

#### CEPPI/HA

4500

#### GRAPE YIELD KG/HA:

11,000 kg

#### **HARVEST**

Early September

#### VINIFICATION

Soft pressing with fermentation under controlled temperature

#### AGEING

Steel 4 months - bottle

#### ALCOHOL CONTENT

12,0% by vol

#### COLOUR

Straw yellow with slight greenish glints

#### SMEL

Fine and delicate bouquet

#### TASTE

Fresh, slightly acidulous with fruity notes

#### **FOOD PAIRING**

Wine to be drunk young, excellent as an aperitif or to accompany boiled or grilled fish, crustaceans and seafood.

### SERVING TEMPERATURE

8°-10°C

#### STORING

In a cool place, away from light and sources of heat

#### **AVAILABLE SIZES**

Bottle It. 0.750