



PRODUCER PROFILE

Estate owned by: Piernicola Leone de Castris
Winemaker: Marco Mascellani
Total acreage under vine: 990
Estate founded: 1665
Winery production: 2,500,000 Bottles
Region: Puglia
Country: Italy

Messapia Verdeca Bianco Salento IGT 2016

WINE DESCRIPTION

Messapia is made entirely from Verdeca, an ancient Greek variety that is prized by the locals for producing wines that are crisp, refreshing, and floral. This wine is fermented and aged in stainless steel to retain the fresh character of this unique grape.

TASTING NOTES

Straw-yellow in color, aromas of ripe citrus fruits and perfumed wildflowers complement undertones of lemon zest and pineapple. On the palate, the wine is crisp and delicately flavorful with a persistent, clean finish.

FOOD PAIRING

This wine can be served as an aperitif, but it pairs well with baked fish, light broth sauces, boiled mussels, and chicken biryani.

VINEYARD & PRODUCTION INFO

Vineyard size:	33 acres
Soil composition:	Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	165 feet
Vines/acre:	2,000
Yield/acre:	3.0 tons
Exposure:	Southwestern
Harvest time:	August
First vintage of this wine:	1991
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	100% Verdeca
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	25 days
Fermentation temperature:	57-61 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.1
Residual sugar:	4.4 g/L
Acidity:	5.8 g/L
Dry extract:	22.0 g/L



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