

LUPO MERAVIGLIA

UNO DI UNO VERMENTINO PUGLIA IGT

Grapes:	Vermentino
Appellation:	PUGLIA IGT
Production area:	Apulia Region
Climate:	The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation
Harvest:	End September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12,5% Vol



Straw yellow with green reflections



Fruity aromas, notes of cedar and white peach, apricot and apple



On the palate it is warm with a well balanced acidity



Ideal for enhancing Mediterranean dishes based on fish and shellfish.

VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.

