

CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY




VERDECA
SALENTO
IGT
CAMPI DEANTERI

VERDECA SALENTO IGT
DEI CAMPI DEANTERA

Wine type	White
Grape	Verdeca
Origin Desitination	Salento indicazione geografica tipica
Vine growing system	Guyot
Density of plantation	5000 vines per hectare
Production area	Monteparano, Salento, Southern Italy. The area is about 100 meters above sea level, with high average temperatures and medium low rainfall.
Soil	Shallow, medium texture, mainly clayey and sandy
Harvest	Last ten days of September
Vinification	The grapes are destemmed, left for a few hours with their skins, at low temperature, in order to enhance the extraction of their flavors. The fermentation takes place in stainless steel tanks for a couple of weeks at 15°C to protect the varietal profile.
Ageing	In stainless steel tanks for 5 months
Tasting notes	This wine shows a fresh and crispy at the nose, enriched by scents of white flowers, and notes of yellow fruit, peach and melon; the color is straw yellow, and turns to gold at the end of the first year. It is quite harmonic and based on savory and acidic notes, balanced by a pleasant ripe fruit, a clearly long persistence, and a fruity finish.
Best served with	Excellent as an aperitif, its fresh structure enhances delicate fish, poultry meat and blue cheeses.
Serving temperature	10-12° C



Into small and irregular fields, on limestone and calcareous soils, our Antere take care of the Verdeca grapes every year, in order to produce wines with vibrant perfumes and a fresh structure.

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Campi Deantera S.r.l.
Contrada San Giovanni, Z.I. S.n.c.
74028 · Sava
Taranto – Southern Italy
P.IVA · Vat 02842770733

info@deantera.it
+39 099.96.48.007