



Masseria Li Veli Askos Verdeca 2017 was the first white wine from Puglia to receive the Tre Bicchieri!

ASKOS VERDECA SALENTO IGT 2018

Grapes: 100% Verdeca

Appellation: Salento IGT - Part coming from Salento north (Valle d'Itria), from our long time farmer partners, and part from Salento south (not Valle d'Itria), from estate vineyards.

Harvest time: Third week of September.

Harvest method: Grapes are hand-picked and collected in small cases.

Vinification: After being picked and collected, grapes are immediately transferred into big refrigeration rooms within the cellar, in order to cool down the fruit temperature before being pressed; this is a very useful system to preserve the original varietal's aroma. The must obtained from the press, undergoes macerations on the skins at cold temperature, which helps to extract the maximum scent from the skins. Alcoholic fermentation in stainless steel vats at controlled temperature, never exceeding 16°C. Once the fermentation is over, the wine is kept at a cold temperature of 10°C, in order to avoid malolactic fermentation.



MASSERIA
LI VELI

