

VERDECA SALENTO IGT - CAMPI DEANTERA

Vinification: The Verdeca Salento IGT from Campi Deantera is a fresh, mineral-driven white wine from Puglia, crafted to preserve its natural acidity and vibrant aromas. Grapes are hand-harvested in early September, destemmed, given a brief cold maceration, and very softly pressed. The must is chilled for around 12 hours to clarify, then fermented in temperature-controlled stainless steel at 14–16°C. Maturation in stainless steel preserves its crispness and pronounced minerality.

Tasting note: Verdeca Salento IGT dei Campi Deantera is a crisp, vibrant expression of Puglia's indigenous Verdeca. The wine presents a pale straw-yellow hue with bright greenish highlights. On the nose it is expressive, with pineapple, white peach, pear, wild florals, elderflower and coastal herbs. On the palate it is medium-bodied, with razor-sharp acidity, mineral and flinty notes, a saline undercurrent, and a long dry finish with tangy citrus and herbal hints.

Style	Medium Body Balanced White
Producer	Campi Deantera
Category	White
Country	Italy
Region	Puglia
Appellation	Salento Igt
Grape Variety	Verdeca
Vintage	2025
Barrel	No Barrel
Alcohol Content	13,5%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Poultry, Risotto, Salads, Seafood, Vegetable Dishes, Cured Meat, Oysters, Raw Seafood

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