

THE ORANGE FOX

VERDECA
Indicazione Geografica Protetta
VALLE D'ITRIA

ORANGE



Grapes: Verdeca

Production: manual harvesting of the grapes, fermentation started with *pied-de-cuve* of indigenous yeasts and with 8-10 days of maceration (skin contact), soft press and ageing in stone tanks. Refining in bottle for approximately 4-5 months.

Color: brilliant coppery.

Bouquet: hints of mediterranean herbs and citrus.

Taste: fresh and crisp, good savoury and minerality, gently tannic with a mineral finish giving the wine a vibrant deep taste.

Food pairing: fish dishes, shellfish, seafood and grilled fish.

Alcohol content: 12% by vol

Total acidity: 5,5 g/l

Best served at: 10° C – 50° F