

CONTRADE MALVASIA BIANCA

Salento I.g.t.



ABOUT THE VINEYARDS

Grape: Malvasia Bianca 90% - Chardonnay 10%

Appellation: Puglia I.g.t.

Vineyard location: Cellino San Marco

Vineyard Altitude and orientation: 70 mt. a.s.l. – W, SW

Soil: calcareous with sediment

Vine training system: Low espalier

Plant density: 4.500 vines/ha

WINEMAKING

Harvest time: mid of August

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

Vinification: destemming of the grapes and maceration for a few hours, followed by a soft pressing. All processes in the cellar done at 12°C to preserve flavor and crispness.

Ageing: In stainless steel tanks.

TASTING NOTES

Straw yellow color with lemon green shades. Notes of lime, kiwis, apple and flowers. Crisp, clean and easy to drink.

Alcohol: 12,5% Vol.

Serving temperature: 8-10° C.

