

THE CLASSICS

MALVASIA BIANCA

IGT SALENTO



CLASSIFICATION White · IGT Salento
GRAPE VARIETY Malvasia Bianca
ALCOHOL LEVEL 12,5% vol.
ANALYSIS pH 3,4 · total acidity 5,80 g/l
VINEYARDS LOCATION Brindisi
ALTITUDE OF VINEYARDS Sea level
SOIL CHARACTERISTICS Sandy
TRAINING SYSTEM Spurred cordon
VINES PER HECTARE 4.000
YEAR PER IMPIANT 2000
YIELDS PER HECTARE 8 tons
HARVEST First decade of September
FERMENTATION Between 16-18°C in steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING 5-6 months in steel tanks
VINTAGES 2008, 2009, 2010, 2011, 2012, 2013,
2014, 2015, 2016, 2017, 2018, 2019
SERVING TEMPERATURE 8-10 °C
GLASS Medium, slightly pot-bellied

COLOUR Straw yellow with greenish tinges.

BOUQUET Rich and intense, with floral notes alternating with white and yellow fruits such as apples, peaches, apricots and almonds.

TASTE Soft, full and sapid, reflecting Brindisi's terroir.

CHARACTERISTICS A rich, full-bodied and persistent wine, which captivates and pleases with its floral and fruity complexity.

FOOD MATCHES Fish-based dishes such as seafood caserecce, linguine with prawns, orecchiette with turnip tops, tagliolini with cherry tomatoes and rocket, stuffed calamari, grilled seafood. It is also an interesting aperitif to pair with a variety of Mediterranean dishes.