

La Marchesana



Minutolo

igt Puglia - Organic

VARIETY: Minutolo 100%

AREA: Marchesana vineyard in Gioia del Colle

TRAINING SYSTEM: guyot

PLANTS PER HECTARE: 4.300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest

VINIFICATION: maceration and alcoholic fermentation in stainless steel tanks at controlled temperature (14°C)

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 5 g/l

TASTING NOTES

SIGHT: straw yellow color with greenish highlights

NOSE: intense and fine aromas of bergamot, nectarine, banana, green apple and hawthorn on a musky background

PALATE: aromatic and full-bodied on the palate with a tasty fresh and sapid vein. Persistent finish