

MALVASIA BIANCA

Grifone line



Classification:

Malvasia Bianca Puglia Indicazione Geografica Protetta.

Grapes: Malvasia bianca.

Production area: selected vines from the area to the East of Ruvo di Puglia on the slopes of Alta Murgia.

System: pergola pugliese.

Epoca di vendemmia: mid September.

Vinification: the grapes are immediately taken to the winery to undergo destemming and crushing, before being cooled to 10°C. At this point, they undergo brief maceration in the press for 4-6 hours to extract the flavours from the skins. The free-run must is then collected to be fermented in steel containers at 15°C. The wine is aged on the lees for 40 days before being bottled, after which it ages for a further 2 months.

Organoleptic characteristics: Intense straw yellow, nectarine and tropical fruit woven together with freshly cut grass, chamomile and yellow daisies. The balanced flavours give this wine a decisive character with a long, soft finish.

Food pairing: seafood pasta, soups with pulses, grilled fish.

Serving temperature: 10 C°

Dati analitici:

ABV 12%

Residual sugar 3 g/l.

Total acidity 5,50 g/l.