



the **wave**
of change



TECHNICAL DATA SHEET BIANCO SALENTO



Variety: 75% Malvasia, 25% Fiano

Denomination: IGP SALENTO (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid of August

Training system: Spurred cordon

Yield per hectare: 7tons

Vinification: The grapes are harvested during the night. The grapes are de-stemmed and sent via stainless steel pipeline to a vacuum soft press, the must is transferred to tanks of a maximum capacity of 300Hl with equal height and diameter, where it takes place the fermentation.

Ageing: It takes place in medium size stainless steel tanks, equipped with micro-oxygenation and at controlled temperature.

Alcol: 12.5% vol.

Colour: Pale straw and bright with greenish light

Tasting notes: **Aroma:** delicate and attractive aromatic traits with light floral tones of acacia and wood of rose, with hints of pear and citrus and notes of wild herbs

Flavour: Smooth and fresh with lively acidity and a pleasant citrus and floral end.

Serving temperature: 10 - 12 °C

TECHNICAL DATA SHEET 01/05/2015 – The present replaces and supersedes the previous one. The variation of data and product are not subject to notice