



MORETTINO BIANCO



Malvasia
IGT Puglia



VOL. 12%



750 ml

TYPE: White

VINE VARIETY: MALVASIA

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PLANTATION DENSITY: 4500 vines per hectare

PRODUCTION AREA: Central Murgia in the Municipalities of Gioia del Colle and Sammichele di Bari, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in winemaking. Prince territory of central Murgia.

SOIL: Deep alluvial soil with a balanced presence of clay, silt, coarse sand and fine sand. Cooling at the roots in the hot summer period is ensured by a high working rate.

GRAPE HARVEST: First and second decade of September

WINE-MAKING: Manual harvest with sorting of the bunches, de-stemming-crushing, pressing of the de-stemmed grapes with soft presses using only the first fraction of free-run must (60%) which is fermented at low temperature.

REFINEMENT: Refined in steel and in bottle for 4-6 months

TASTING NOTES: Straw yellow with delicately aromatic greenish reflections, rich in floral scents, fruity notes of yellow-fleshed fruit and flavours of fresh almond, soft and balanced, good persistence and clean closure, a wine with fragrant and delicate nuances.

PAIRINGS: Suitable for light appetizers, it can be paired with fish dishes or vegetables and vegetable dishes.

SERVING TEMPERATURE: 8°-10° C (46-50F)



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)
115 BOXES / 690 BOTTLES



EAN
8054529660223