



RICCIOLO



White grapes
IGT Puglia



VOL. 12%



750 ml

TYPE: Sparkling white wine

VINE VARIETY: White grapes

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PRODUCTION AREA: Central Murgia, Municipality Gioia del Colle, altitude mt 250.

SOIL: Medium clayey-calcareous

GRAPE HARVEST: Last week of August

WINE MAKING: Obtained from softly pressed whole grapes, using only the first fraction of first pressing must (60%), fermenting at low temperature.

SECOND FERMENTATION AND REFINING: Fermented in autoclave and refined in bottle for 4-6 months.

TASTING NOTES: Clear and bright, light yellow nuances with light green reflections, along with delicate but noticeable flower notes of white broom, hawthorn and jasmine, fruity notes of white peach and melon and citrus fruits, it expresses an explosion of freshness and sapidity, the perception of citrus notes gives the mouth a long and persuasive memory.

PAIRINGS: Suitable to enhance the freshness of light first courses based on fish and crustaceans, and starters with raw and cooked fish.

SERVING TEMPERATURE: 6 ° C (44F)



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



PALLET (EPAL 120X80)
85 BOXES / 510 BOTTLES



PALLET (USA 120x100)
105 BOXES / 630 BOTTLES



EAN
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