



Colori d'Italia

Malvasia

Puglia

Indicazione Geografica Tipica

GEOGRAPHIC AREA

Apulia.

SOIL

Clay and limestone.

GRAPE VARIETIES

Malvasia.

WINE MAKING

Pressing of full grapes. Maceration for about 8 hours on the skins followed by fermentation at controlled temperature.

STYLE

Its fragrance is subtle and delicate, with hints of exotic fruits. Its flavour is dry, tangy and well-balanced, with good acidity and length.

FOOD PAIRINGS

Pairs well with shellfish starters and fish dishes.

To be served at 10-12° C.

PACKAGING 0.75 l

ALCOHOL 12% vol