



MALVASIA SAUVIGNON SALENTO IGP

Wine type: White

Grapes: Malvasia Bianca, Sauvignon Blanc

Appellation: Salento IGP

Vine training: Espalier

Vines per ha: 4.000

Production area: San Marzano (TA), Salento, Puglia. The area is about 100 m above sea level and benefits from great diurnal

temperature variations

Soil: Quite thin and with a fine texture

Harvest: Second and third week of August

Vinification: Destemming and soft pressing of the grapes, cold static decantation and alcoholic fermentation at 16°C in steel

tanks

Ageing: In stainless steel tanks

Tasting notes: Straw yellow colour with green reflections; floral notes of broom and a hint of citrus and tropical fruits on the

nose. Lively in acidity, fresh and mineral

Best served with: Starters and fish soups, soft cheese, first

courses with light fish sauces

Serving temperature: 10-12°C

