Il Pumo

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. 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