

VIGNETI DEL SALENTO

I Muri


Bianco Puglia IGP





 **VARIETY:** Malvasia bianca 33%, Chardonnay 33%, Bombino Bianco 33%


 **COLOR:** White

 **PRODUCTION AREA:** Salento, Puglia.

 **VINEYARDS:** The vineyards are located in Salento peninsula with perfect sun exposure and with the soil composition which match two different elements: red and clay. These aspects are the perfect ingredients to create a wonderful combination of freshness, flavours and minerality.

 **VINIFICATION:** Soft pressing of the grapes at very low temperatures. Cold pre-fermentative static clarification, yeast inoculation in the clear must, alcoholic fermentation at 11°C in stainless-steel tanks, then refining on lees for 2-3 months.

 **SENSORY FEATURES:** Straw yellow with golden reflections, intense and persistent bouquet, fruity and persistent with hints of ripe yellow fruits. Fresh, ready to drink, pleasant, harmonic and persistent.

 **BEST SERVED WITH:** The richness and the aromatic fragrance of this Bianco Puglia makes it the ideal wine to pair with seafood, first course pasta dishes with vegetables, white meats and baked fish.

 **WINEMAKERS:** Danilo Gizzi

 **SERVING TEMPERATURE:** 10-12°C