

ALBA CHIARA

MALVASIA BIANCA SALENTO IGP



GRAPE VARIETY

100% Malvasia Bianca.

PRODUCTION AREA

Francavilla Fontana (Br).

TRAINING SYSTEM

Guyot.

HARVEST

Last ten days of August. Hand harvest.

VINIFICATION

The grapes are destemmed, crushed and gently pressed. The must is cooled to 10° C in order to allow the natural fining. Alcoholic fermentation is carried out in stainless-steel tanks at 15° C.

AGEING

4 months in stainless-steel tanks, 1 month in bottles.

TASTING NOTES

Straw yellow colour; smooth taste, fresh, balanced and persistent; aftertaste of melon and mango.

FOOD PAIRING

Seafood in general; very good as an aperitif.

SERVICE TEMPERATURE

8-10° C.