



Soc. Agricola Polvanera SS
di Cassano Filippo & C.
Strada Vicinale Lamie Marchesana, 601
70023 - Gioia del Colle (Bari)
P.IVA 06340640728



SPRKLING WHITE BRUT "M" MARESCO IGT VALLE D'ITRIA - BIO METODO CHARMAT

VARIETY: Maresco 100%

PRODUCTION AREA: Crispiano, Masseria Scorage

TYPE OF SOIL: Sandy loam

TRAINING SYSTEM: Guyot

PLANTS PER HECTAR: 4300

PRODUCTION PER HECTAR: 9 tons

GRAPE GATHERING: Mechanical harvest during the last week of August

VINIFICATION: Soft pressing and brief maceration at controlled temperature. Yeast fermentation for 3 months. Refining in glass for one month at least.

ALCOHOL CONTENT: 11% vol.

RESIDUAL SUGAR: 7 g/l

TASTING NOTES

SIGHT: bright greenish color with a rich perlage

NOSE: delicate scent of green apple, lime, lemongrass, wisteria and musk.

PALATE: the sip is agile, dynamic with a refreshing citrine vein and a nice effervescence. On the palate a pleasant fruity note.

FOOD PAIRING: starters, bruschetta, tarts, raw and cooked seafood, sushi, shellfish and crustaceans, pasta dishes with vegetables and seafood

