

BIANCO D'ALESSANO

BIANCO D'ALESSANO IGT PUGLIA BIO



VARIETY: 100% Bianco d'Alessano

AREA: vineyard Macchia di Gatto, Casamassima

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 80 HL

GRAPE GATHERING: mechanical harvest during the first week of September

MACERATION: soft pressing and brief maceration for 2/3 hours in the press

FERMENTATION: 20 days in stainless steel tanks at 13°C

AGING: 3 months in stainless steel tanks and 2 months in the bottle

ALCOHOL CONTENT: 12,5% vol.

RESIDUAL SUGAR: 4 GR/LT

TASTING NOTES

SIGHT: Straw yellow with green dazzles

NOSE: Elegant smells of white peach, key lime, bergamot, mimosa, wild flowers and wild fennel

PALATE: Full, rich and satisfying, enhanced by beautiful freshness and a sapid character.

Long lasting conclusion, with hints of pineapple and aromatic herbs