

APOLLONIO[®]



Elfo

BIANCO

Area of production:

Salento - Puglia

Soil:

Chalky-clay

Cultivation:

Guyot

Grape variety used:

80% Bombino - 20% Chardonnay

Climate:

Cold winters with warm summers

Harvest:

Manual harvest when grapes are fully mature

Wine making:

Fermentation in steel tanks with controlled temperature

Colour:

Wheat-coloured with green reflections

Bouquet:

Fresh, fruity and delicate

Alcoholic strength:

12,00%

Recommendation:

Particularly well suited for top quality fish dishes.

Recommended temperature:

8 - 10°C

Recommended glass:

Fine, transparent goblet

Storage time:

Three years, if the wine is stored in appropriate cellars

APOLLONIO[®]

APOLLONIO Casa Vinicola s.r.l.
via S.Pietro in Lama, 7
73047 Monteroni di Lecce (LE)
Italy

tel. +39 0832 327182
fax. +39 0832 420051
www.apolloniovini.it
info@apolloniovini.it