

# APOLLONIO<sup>®</sup>



## SALICE SALENTINO

Denominazione di Origine Controllata

### DOC Bianco

**Producing region:**

Salice, Veglie, Guagnano, San Pancrazio, Sandonaci - Puglia

**Soil:**

Calcareous-Clay

**Training system:**

Guyot

**Utilized vine variety:**

80% Chardonnay

20% Sauvignon

**Climate:**

Cold winters with warm summers

**Vintage:**

Grapes are hand picked, once fully ripe

**Wine making:**

Fermentation in temperature controlled steel tanks

**Ageing:**

3 months in steel tanks

**Colour:**

Straw-coloured yellow with greeny reflections

**Bouquet:**

Fresh, fruity and delicate

**Alcoholic strength:**

12,00% Alc/Vol

**Recommendation:**

Particularly well suited to top quality fish dishes

**Recommended temperature:**

8 - 10° C

**Recommended glass:**

Fine, transparent goblet

**Storing time:**

Can be stored up to five years in appropriate cellar

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