



Vineyards:

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

Wine name/Appellation:

SALICE SALENTINO - DOP BIANCO

Soil:

chalky-clay

Training system:

Espalier.

Grape varieties:

Chardonnay 80%; Sauvignon 20%.

Climate:

mild winters, very dry summers.

Harvest:

hand picking, after the grapes are fully ripe.

Winemaking:

controlled-temperature fermentation in steel tanks.

Aging:

in bottle.

Colour:

light straw yellow in the glass, with gold reflections.

Tasting note:

An easy-drinking, scented wine. Straw yellow in colour with light green reflections. There are elegant aromas on the nose, with herbaceous and fresh fruit undertones. It is dry, supple, medium-bodied on the palate.

Alcohol:

about 12-13%

Food pairing:

as a structured wine, it is best drunk with white meat, cured meats, seafood, and fresh cheese.

Serving temperature:

8-10 °C

Storage period:

5 years, if it is stored in suitable cellars.

