



ELFO BIANCO D'ALESSANO SALENTO I.G.P. BIANCO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

The Bianco d'Alessano is an ancient white grape variety, originally from a small village in the lower Salento from which it takes its name. It is appreciated for its adaptability to various types of terrain. "Late" in sprouting and it ripens between September and October.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

50/100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Soft straw yellow.

AROMAS

Fruity and floral with hints of white fruit and lime, delicate notes of wild flowers and wisteria.

PALATE

Fresh, mineral, with good acidity and flavor. Elegant and complex with a dry and persistent finish.

PAIRING RECOMMENDATIONS

Appetizers based on fish, fried octopus, snails and pasta filata cheese.

DEGREE OF ALCOHOL

12.0%

SERVING TEMPERATURE

10-12° C