



## ELFO FRIZZANTE 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

Verdeca is a white grape variety native to Puglia, its greenish shade is suggested in its name. An elegant variety with great vigour. The Bianco d'Alessano is an ancient white grape variety, originally from a small village in lower Salento from which it takes its name. It is appreciated for its adaptability to various types of terrain. "Late" in sprouting and ripening 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, green apple and lime.

#### PALATE

Fresh, mineral, with good acidity and flavour.

#### PAIRING RECOMMENDATIONS

Appetizers that include fish, fried fish and fresh cheese.

#### DEGREE OF ALCOHOL

12.0%

#### SERVING TEMPERATURE

8-10° C