



MANI DEL SUD SALICE SALENTINO D.O.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

A blending of two grape varieties of international importance. The Chardonnay grape, cultivated in all weather conditions and in every territory, on clayey-calcareous soils and in temperate, warm and windy climates, ensures great results thanks to its excellent ability to adapt. The Sauvignon Bianco, whose name derives from the words "wild plant", prefers dry soils, rich in nutrients. It shows good wind tolerance and adapts very well to the Salento climate.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Light straw yellow with light green-gold reflections.

AROMAS

Elegant aromas, light herbaceous and fresh fruit scents.

PALATE

Dry, soft, medium-bodied. It has a round taste, pleasant acidity, a fruity and almond finish, with good persistence.

PAIRING RECOMMENDATIONS

A structured wine, it goes well with white meats, cold cuts, fish dishes and fresh cheeses.

DEGREE OF ALCOHOL

13%

SERVING TEMPERATURE

10-12 °C