

rocca
dei
Mori



ONLY Salento IGP Bianco

Vineyards

Salento - Apulia

Training system

Espallier

Grape varieties

Bianco D'Alessano 50%, Chardonnay 50%

Harvest

Mechanized after maturation of the bunch.

Winemaking/Aging

Soft pressing, so as to preserve the floral, fruity taste of these grapes. Two weeks of controlled-temperature fermentation. Aged in steel tanks for three months. Bottling in February.

Colour

Straw yellow with green reflections.

Tasting notes

A fresh, fruity wine. Its aromas are clean and subtle with citrus notes and herbaceous hints on the nose. It is dry and crisp on the palate. It has very good sapidity and persistence.

Alcohol

About 12%

Food pairing

Best drunk with aperitifs or appetizers. It also goes with fish dishes like prawn and lobster cocktails, or light seafood starters.

Serving temperature

8-10° C

Recommended glass

A medium tulip glass with an outward-flared rim.

Storage period

5 years, if it is stored in suitable cellars.