



## SALENDE IGT SALENTO

**CLASSIFICATION** White · IGT Salento  
**GRAPE VARIETY** Vermentino  
**ALCOHOL LEVEL** 12% vol.  
**ANALYSIS** pH 3,40 · acidità totale 5,50 g/l  
**VINEYARDS LOCATION** Uggìo, Brindisi  
**ALTITUDE OF VINEYARDS** 100 m above sea level  
**SOIL CHARACTERISTICS** Stoney medium consistency  
**TRAINING SYSTEM** Spurred cordon  
**VINES PER HECTARE** 6.000  
**YEAR PER IMPIANT** 2004  
**YIELDS PER HECTARE** 6 tons  
**HARVEST** Manual, first week of September  
**PRIMARY FERMENTATION** Between 16-18°C  
 in steel tanks  
**MALOLACTIC FERMENTATION** Not carried out  
**AGEING** 5-6 months in steel tanks; 3 months in the bottle  
**VINTAGES** 2007, 2008, 2009, 2010, 2011, 2012, 2013,  
 2014, 2016, 2017, 2018, 2019  
**SERVING TEMPERATURE** 8-10 °C  
**GLASS** Tulip-shaped medium size globet

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Delicate and light pale yellow.  
 The Nose allows itself to be immersed by the intensity released by the glass, letting it discover notes of yellow peach, banana and flowering magnolias.  
 The Palate exchanges a sign of approval with the Nose, confirming some of the elements of the Nose's description. On the palate it demonstrates a graceful simplicity: an enjoyable, fluid and drinkable wine with a trace of almond on the finish.

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### BANQUETING COMPANIONS

*Having a rather neutral taste, never invasive, it will easily find flavour companions. Maybe some potato crocchettes, a courgette omelette, a match with cardoncelli mushrooms, crustaceans or sea bream al cartoccio. While you nibble on your apertif, you can taste your way through some pages of La cucina dell'anima (Cooking for the Soul) by Giuseppe Conte and Maria Rosa Teodori. Or enjoy watching Mid-August Lunch by Gianni Di Gregorio. Let the notes of Non vivo più senza te (I can't live without you) by Biagio Antonacci guide you to celebrate Salende, and Salento.*