



GIANCÒLA IGT SALENTO

CLASSIFICATION White · IGT Salento
GRAPE VARIETY Malvasia bianca
ALCOHOL LEVEL 13,5% vol.
ANALYSIS pH 3,50 · total acidity 5,60 g/l
VINEYARDS LOCATION Jaddico, Brindisi
ALTITUDE OF VINEYARDS Sea level
SOIL CHARACTERISTICS Sandy and clayey
TRAINING SYSTEM Spurred cordon
VINES PER HECTARE 3.800
YEAR OF IMPIANT 1990, 2016
YIELDS PER HECTARE 6 tons
HARVEST Manual, last decade of August
FERMENTATION Between 16-18°C in steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING 8-9 months in steel tanks;
 6-8 months in the bottle
FIRST VINTAGE 2005 (except for 2011 vintage)
SERVING TEMPERATURE 8-10 °C
GLASS Medium size goblets

Pale yellow with gold highlights.
 “We need to be patient with you”, the Nose objected, “you’re a little shy and reserved, but I’m in no rush, I can wait for you”. And slowly but surely rising up from the glass a bouquet of apricots, Williams pears and acacia.
 On the palate it glides through with agility, without any sudden bursts, leaving behind an enjoyable and courteous memory. An elegant gentleman Giancòla, dressed with care taken in every detail, the kind that removes his hat to greet a lady.

BANQUETING COMPANIONS

Many wanted to match up with Giancòla: we have chosen a sea bass tartare or a fish crudité, creamed chickpeas with small cuttlefish or basmati rice pilaf with vegetables and prawns and as a second course stewed stone bass. Accompanying it on its journey, Optimus potor ossia il vero bevitore (Optimus potor or the real drinker) by Paolo Monelli, a true gem from Italian publishers. If you’re attracted by the big screen, Vatel by Rolland Joffé, with a memorable interpretation by Depardieu is for you. Do you want to enjoy this match flying through the notes of Ovunque Proteggi (Wherever you protect) by Vinicio Capossela? The music, the beauty!