

## GIANCÒLA IGT SALENTO



**CLASSIFICATION** White · IGT Salento  
**GRAPE VARIETY** Malvasia bianca  
**ALCOHOL LEVEL** 13,5% vol.  
**ANALYSIS** pH 3,40 · total acidity 6,20 g/l  
**VINEYARDS LOCATION** Jaddico-Giancòla, Brindisi  
**ALTITUDE OF VINEYARDS** Sea level  
**SOIL CHARACTERISTICS** Sandy  
**TRAINING SYSTEM** Spurred cordon  
**VINES PER HECTARE** 3.800  
**YEAR PER IMPIANT** 1996  
**YIELDS PER HECTARE** 6 tons  
**HARVEST** Manual, first decade of September  
**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  
**VINTAGES** 2005, 2006, 2007, 2008, 2009, 2010,  
2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019  
**SERVING TEMPERATURE** 8-10 °C  
**GLASS** Medium size goblets

---

**COLOUR** Straw yellow with lively golden highlights.

**BOUQUET** Fragrant scents of broom, iris and acacia follow notes of pineapple, yellow peach, vanilla, almond and marine fragrance.

**TASTE** Very elegant and gentle, it strikes for its roundness, structure and sapid flavour, well-balanced by a fresh and gratifying acidity.

**CHARACTERISTICS** A rich and full wine, deep and persistent, it enchants for its harmony and complexity and for the distinctness of the fruit, it expresses an important attitude for ageing.

**FOOD MATCHES** Best served with rich fish dishes like seafood risotto, char-grilled tuna fillet, crudité of langoustine and raw seafood. Delicious with seafood cous cous.