

## LIBENS IGT SALENTO



**CLASSIFICATION** White · IGT Salento  
**GRAPE VARIETY** Vermentino  
**ALCOHOL LEVEL** 12,5% vol.  
**ANALYSIS** pH 3,10 · acidità totale 6,20 g/l  
**VINEYARDS LOCATION** Uggio, Brindisi  
**ALTITUDE OF VINEYARDS** 100m above sea level  
**SOIL CHARACTERISTICS** Medium texture with stones  
**TRAINING SYSTEM** Spurred cordon  
**VINES PER HECTARE** 6.000  
**YEAR PER IMPIANT** 2004  
**YIELDS PER HECTARE** 6 tons  
**HARVEST** Manual, second decade of August  
**PRIMARY FERMENTATION** Between 16-18°C in steel tanks  
**PRISE DE MOUSSE** In autoclaves at a low temperature  
**BOTTLE AGEING** 1 month  
**SERVING TEMPERATURE** 7-8 °C  
**GLASS** Flûte

---

Fine and compact chains, sparkling and well distributed across the arch of the glass.  
Pale yellow, very faint, colours easily pass through it.  
Aromas of aromatic herbs, mint, citrus, lime tree, green apple. Like a sea breeze blowing through a citrus grove.  
Sipping it, you can appreciate its balsamic freshness, its harmonic tension, its tasty sprint carrying it through at a good pace to reach its happy ending.  
A wine immediately appreciated because it is easy to read, a page turner until the end, leaving a sweet sapid sensation satisfying our inner child.

---

### BANQUETING COMPANIONS

*A few ideas to stimulate the pairing: stuffed courgettes, creamed salted cod and anchovy sauce. Seafood risotto or pasta with potatoes and yellowtail in acqua pazza. To stimulate your reading appreciation, try Le officine dei sensi (The senses laboratory) by Piero Camporesi. And in keeping with the name of the wine which means happy, pleased, have a laugh with Jon Favreau's film Chef. For the music, we suggest L'uomo armadillo (Armadillo man) by Stefano Barotti.*