

LIBENS IGT SALENTO



CLASSIFICATION White · IGT Salento - Charmat method

GRAPE VARIETY Vermentino

ALCOHOL CONTENT 11,5% vol.

ANALYSIS pH 3,10 · acidità totale 6,20 g/l

VINEYARDS LOCATION Uggìo, Brindisi

ALTITUDE OF VINEYARDS 100m above sea level

SOIL CHARACTERISTICS Medium texture with stones

TRAINING SYSTEM Cordon- trained, spur pruned

VINES PER HECTARE 6.000

PLANTING YEAR 2004

YIELD PER HECTARE 6 tons

HARVEST By hand, second decade of August

PRIMARY FERMENTATION Between 16-18°C in stainless steel tanks

PRISE DE MOUSSE In pressure-tank at a low temperature

AGEING 1 month in the bottle

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.