

## 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

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**COLOUR** Subtle and delicate yellow, with clear and brilliant greenish tinges.

**BOUQUET** Freshness, sapidity and intensity prevail, with discernible notes of elderberry, broom, litchi, green apple, almond flowers and white pepper elevated by the perlage.

**TASTE** Fresh, balanced and intense, with a good acidity well integrated with the fine and persistent perlage; it is harmonic and coherent with the nose.

**CHARACTERISTICS** Intriguing and with a strong personality, it is a rich, fascinating and dynamic wine. Its acidic finish makes it particularly fresh and pleasant.

**FOOD MATCHES** Great both as an aperitif and a full-meal wine, it goes well with fried fish food, mussels au gratin, fish dishes and light, vegetable-based first courses. It is ideal with lobster linguine, grilled swordfish, stuffed squid and any kind of orecchiette. A pleasure for many occasions.