

MARMORELLE BIANCO IGT SALENTO



CLASSIFICATION White · IGT Salento
GRAPE VARIETY Chardonnay, Malvasia Bianca
ALCOHOL LEVEL 13% vol.
ANALYSIS pH 3,35 · total acidity 5,50 g/l
VINEYARDS LOCATION Marmorelle, Brindisi
ALTITUDE OF VINEYARDS Sea level
SOIL CHARACTERISTICS Clayey, medium consistency
TRAINING SYSTEM Spurred cordon
VINES PER HECTARE 3.800
YEAR PER IMPIANT 1998
YIELDS PER HECTARE 8 tons
HARVEST Manual; Chardonnay, from the 10th to the 15th August, Malvasia bianca in the middle of September
FERMENTATION Between 16-18°C in steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING 6 months in steel tanks, 2-3 months in the bottle
VINTAGES 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019
SERVING TEMPERATURE 8-10 °C
GLASS Medium size tulip-shaped goblets

COLOUR Light straw yellow, with delicate green nuance.
BOUQUET Delicate and wrapping scents of fruit and flowers, notes of mango, banana, yellow peach, grapefruit, orange blossoms and broom.
TASTE Smooth, well-balanced and persistent. Sapid and mineral, its fresh acidity makes it pleasant and lively.
CHARACTERISTICS Fresh and jovial, it has a strong and dynamic personality, combined with a fascinating and fragrant complexity.
FOOD MATCHES Ideal with warm sea salad, boiled shrimps, the classic potato rice and mussels from Bari or baked sea bass. Also worth trying with white meat.