

SALENDE IGT SALENTO



CLASSIFICATION White · IGT Salento

GRAPE VARIETY Vermentino

ALCOHOL CONTENT 12% vol.

ANALYSIS pH 3,40 · acidità totale 5,50 g/l

VINEYARDS LOCATION Uggio, Brindisi

ALTITUDE OF VINEYARDS 100 m above sea level

SOIL CHARACTERISTICS Stoney medium consistency

TRAINING SYSTEM Cordon- trained, spur pruned

VINES PER HECTARE 6.000

PLANTING YEAR 2004

YIELD PER HECTARE 6 tons

HARVEST By hand, first week of September

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

MALOLACTIC FERMENTATION Not carried out

AGEING 5-6 months in stainless-steel tanks; 3 months in the bottle

VINTAGES 2007, 2008, 2009, 2010, 2011, 2012, 2013,
2014, 2016, 2017, 2018, 2019

SERVING TEMPERATURE 8-10 °C

GLASS Medium size, tulip-shaped

Delicate and light pale yellow.

The Nose allows itself to be immersed by the intensity released by the glass, letting it discover notes of yellow peach, banana and flowering magnolias.

The Palate exchanges a sign of approval with the Nose, confirming some of the elements of the Nose's description. On the palate it demonstrates a graceful simplicity: an enjoyable, fluid and drinkable wine with a trace of almond on the finish.

BANQUETING COMPANIONS

*Having a rather neutral taste, never invasive, it will easily find flavour companions. Maybe some potato crocchettes, a courgette omelette, a match with cardoncelli mushrooms, crustaceans or sea bream al cartoccio. While you nibble on your apertif, you can taste your way through some pages of *La cucina dell'anima* (Cooking for the Soul) by Giuseppe Conte and Maria Rosa Teodori. Or enjoy watching *Mid-August Lunch* by Gianni Di Gregorio. Let the notes of *Non vivo più senza te* (I can't live without you) by Biagio Antonacci guide you to celebrate Salende, and Salento.*