

SALENDE IGT SALENTO



CLASSIFICATION White · IGT Salento
GRAPE VARIETY Vermentino
ALCOHOL LEVEL 13% vol.
ANALYSIS pH 3,35 · acidità totale 5,50 g/l
VINEYARDS LOCATION Uggìo, Brindisi
ALTITUDE OF VINEYARDS 100 m above sea level
SOIL CHARACTERISTICS Stony medium consistency
TRAINING SYSTEM Spurred cordon
VINES PER HECTARE 6.000
YEAR PER IMPIANT 2004
YIELDS PER HECTARE 6 tons
HARVEST Manual, first week of September
PRIMARY FERMENTATION Between 16-18°C
in steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING 5-6 months in 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 Tulip-shaped medium size globet

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.*