

Geographical indication of origin: Puglia

Production area: vineyards located in the Alta Murgia area at an altitude of 250 metres above sea-level, in the territory of Canosa di Puglia.

Soil: calcareous with marine tufa sediments

Grape varieties: Bombino bianco (100%).

Cultivation system: "cordone speronato" with about 4.100 plants per hectar. The production is about 90 ql/hectar.

Vinification: the carefully selected and harvested clusters are crushed and softly pressed; the must ferments briefly along with the skins at a controlled temperature; vinification is based on indigenous yeasts.

Colour: deep straw-yellow.

Bouquet: floral, with a slight scent of white pulp fruit

Taste: well-balanced

Matching with food: to be enjoyed with Italian hors-d'oeuvres, soft cheeses and white meats

Serving temperature: 10-12° C.; to be kept in a cool place.

Alcohol strength: 12,50% vol.

Sulphur dioxide (SO₂): 65 mg./l. (at the time of bottling)

Oenologist: Francesco de Lillo

Packaging: 750 ml. bottles: 375 ml bottles available on request.

	pcs. x box	box x pallet	row x pallet	pcs. x pallet
750 ml	6	112	4	672



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