



93/100 SU GUIDA

LucaMaroni



SERRALTO

Malvasia wine I.G.P. Puglia

The result of a careful manual harvest, it renews in the glass the bond between the vineyard and the nature, which characterizes the hills of the Murgia of Bari and is expressed in a slightly spicy

fragrance of musk, white fruit hints with a quite intense persistence, resulting in a wine suited to all courses. It owes its name to the town near Turi where the family's great-grandfather consolidated the cultivation of territorial native vines.

Characteristics

Grape variety: Malvasia Bianca 100%

Vineyards locations: Sammichele in Bari and Brindisi, Apulia – Italy

Soil characteristics: clay and limestone hills

Training system: espalier

Yields per plant: 1-4 kg approx

Planting year: 2000

Harvest: in the second half of September, grapes are handpicked after careful selection in the vineyard

Vinification: de-stalking and soft pressed, fermentation at a controlled temperature with inoculation of selected yeasts in stainless steel tanks

Ageing: in bottles for a few months

Annual production: about 30,000 bottles

Serving temperature: 8-10 ° C

Tasting Notes

Colour: bright golden yellow

Bouquet: floral, alternating with fruity notes of white

peach stone and apple, expresses a slight spicy musk fragrance, with hints of apricot and a quite intense and persistent bouquet **Palate:** it has a pleasant complexity of both floral and fruit which are confirmed, on the palate, it is full, fruity, with a fresh acidity and with a discreet residual sweetness that opens the door to a myriad of food pairings.

Food pairings: ham and melon appetizers, milk thistle soup, snails stuffed with salt cod and potato cream, hummus with tahini **Cellaring:** to drink when still young

Bar Code: 8014825002370

Alcohol content: 12%

Best Award: SERRALTO Malvasia Bianca IGT Puglia 2008 Quality verified in the 'Best Italian Wines Yearbook' in 2010 by Luca Maroni

