



l'onda del  
cambiamento



## TECHNICAL SHEET **CONFIDENZIALE**



Variety : 100% Malvasia di Candia

Denomination : IGP SALENTO (Protected Geographical Indication)

Production : Organic – Certified IT BIO BAC A85D

Harvest : Mid-September or at the right polyphenolic ripeness

Training system : Spurred string

Yield per hectare : 9 tons

Vinification : Maceration of the skins for 5-6 days with alcoholic fermentation at a controlled temperature and periodic pumping over. Racking off and malolactic fermentation in oak barriques

Ageing : 6-8 months in oak barriques

Alcohol : 13,5% vol.

Colour:  
Amber yellow

Aroma:  
Tasting notes : On the nose, broom, honey, peach in syrup and camphor with notes of vanilla and cloves on the finish

Flavour:  
In the mouth, it is round, rich, persistent and succulent

Temp. di servizio : 10 - 12 ° C

TECHNICAL DATA SHEET 01/04/2024 – It supersedes and replaces all previous ones. Product information subject to change without prior notice.