

IRONICO

Vino Bianco Frizzante

An explosive blend of two white grape vines with rather opposite characteristics: Chardonnay and Malvasia bianca. The body and lingering flavours of the first nicely fits with the pronounced fruity aromas of Malvasia, with the bubbles further improving the pleasant experience. The “irony” of an easy drink yet unforgettable wine.

GRAPE VARIETY: Chardonnay and Malvasia Bianca di Lecce

APPELLATION: sparkling white wine

PRODUCTION AREA: province of Brindisi, Southern Puglia

TRAINING SYSTEM: cordon training, spur-pruned vines

SOIL: clayey

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: the harvest is done in the early hours of dawn at the beginning of August, to avoid the high summer temperatures and preserve the freshness and aroma of the two wines.

VINIFICATION: destemming and soft pressing of whole bunches, for a delicate extraction. Follows a cold static clarification and fermentation at a controlled temperature with selected yeasts. The second fermentation takes place in January – February (tank method) and lasts about 20 days.

ALCOHOL: 11%

CALORIES: 77 kcal / 100 ml

TASTING NOTES: lemon-greenish colour, with fine and persistent perlage; pronounced aromas of white flowers, green apple, pear and citrus. Fresh taste, rightly sour and harmonious. Lively bubbles with a lingering and pleasant fruity finish.

SERVICE: 6-8 °C

FOOD PAIRING: appetizers, fish and seafood, young cheeses and vegetables. Also good with fresh desserts, such as cheesecake and fresh fruit-based dishes.

