

BIANCO D'ALESSANO

This white grape variety of uncertain origin has found its highest expression in Puglian hills, specifically around the Valle d'Itria where the dry climate, high altitude and excellent sunlight exposure allow the production of a fresh, intense and full-bodied wine

GRAPE VARIETY: Bianco d'Alessano

APPELLATION: Valle d'Itria IGP

PRODUCTION AREA: high altitude Vineyards (350 m a.s.l. or 1,148 feet) in the Itria Valley, central Puglia

TRAINING SYSTEM: traditional puglian bush vines

SOIL: calcareous – clay

PLANT DENSITY AND YIELD: 4500 plants per hectare and 1.8 kg of grapes per plant

HARVEST: manual harvest, between late September and early October

VINIFICATION: bunches are left overnight at sub-zero temperature (20-hour cryomaceration). The grape then is destemmed and pressed; follows a short cold maceration and a subsequent soft pressing of the skins. Fermentation is carried out at low temperature to preserve aromas and freshness

AGEING: 3 months in stainless-steel vessels and 12 months in bottle

ALCOHOL: 12.5%

CALORIES: 87.5 kcal / 100 ml

TASTING NOTES: deep lemon colour, with greenish tinges in youth; floral and fruit aromas such as pear and peach. Full body, well balanced with the right freshness; pleasant, long finish, with a stone fruit aftertaste

SERVICE: 8-10 °C

FOOD PAIRING: cold cuts, delicate soups and dishes based on fish and fowl; rice, vegetables and cheeses.

