



AVOCETTA BIANCO- SALENTO IGT



Volume: 12%

Grape: Minutolo

Soil: high clay content - sea level

Vine training: Guyot Yield per hectare: 120 ql.

Grape harvest: by hand at the beginning of September.

Wine fermentation: in steel tanks, between 16 - 18 C.

Ageing: in stainless steel tanks, and bottle for a short period

Color: pale yellow with golden highlights

Flavor: slightly aromatic, floral and herbal notes

Taste: dry and medium soft, harmonious, fine, persistent

Food Pairing: fish main courses, shellfish, salmon and

creamy cheese Serving temperature: 8/10 C

