



## GRIGIOMBRA BIANCO- SALENTO IGT



Volume: 12%

Grape: Vermentino

Soil: high clay content – sea level

Vine training: Guyot

Grape harvest: by hand, at the beginning of September

Ageing: in steel

Color: straw yellow with golden shimmers

Flavor: yellow pulp fruits and citrus notes, floral and herbal notes of Mediterranean maquis

Taste: dry, sapid, persistent

Pairing: aperitif and tapas, fish, shellfish and crustaceans, vegetables dishes, fish and chips

Apulian Specialty: Spaghetti alle vongole (Spaghetti with clams)

Serving temperature: 8/10 C