

CASTEL DEL MONTE WHITE Grifone line



Classification:

Castel Del Monte Denominazione di Origine Protetta bianco.

Grapes: Pampanuto e Bombino bianco.

Production area: Ruvo, on the slopes of Murgia.

System: pergola pugliese.

Harvesting: mid September.

Vinification: the grapes are immediately taken to the winery for soft pressing. The must is then cooled and kept at a low temperature for some hours. Once it has become clear, it is allowed to ferment using pre-selected yeasts in stainless steel tanks at a temperature of 16°C. The wine is then aged in steel until it is ready to be bottled.

Organoleptic characteristics: yellow-green hues enhance the intense straw yellow of this wine in the glass. An intense nose dominated by apricot and white peach, with delicate floral undercurrents of magnolia and broom. On the palate, this wine is very fresh with citrus and herbaceous notes through the long, mineral finish.

Food pairing: pea soup with clams, wild hyacinth bulb omelette, vegetable couscous, octopus with potatoes and broad beans, pan-fried sweet green peppers.

Serving temperature: 8 C°

Analytical data:

ABV 11,5%

Residual sugar 4,10 g.l.

Total acidity 5,70 g.l.