

BELLAGRIFFI

Le Contrade line



Classification:

Moscattello Selvatico Puglia Indicazione Geografica Protetta.

Grapes: Moscattello selvatico single variety.

Production area: contrada Bellagriffi, in the fields near Ruvo di Puglia.

System: standing bushes.

Harvesting: late August/Early September.

Vinification: the grapes are immediately taken to the winery to undergo destemming and crushing, before being cooled to 10°C. At this point, they undergo brief maceration in the press for 4-6 hours in order to extract the flavours from the skins. The free-run must is then collected to be fermented in steel containers at 15°C. The wine is aged on the lees for 40 days before being bottled, after which it ages for a further 2 months.

Organoleptic characteristics: the intense straw yellow with flashes of gold foreshadows the complex nose of this wine. Starting with a delicate whiff of tea rose and white peach, followed by citrus, then subtle notes of aniseed and sage. The finish is pleasant, fresh and slightly balsamic, with a hint of medicinal herbs and rosemary.

Food pairing: wild herb risotto, pea and saffron soup, fried sage, roast potatoes with rosemary, snails cooked Puglia style.

Temperatura di servizio: 10 C°

Dati analitici:

ABV 12%

Residual sugar 5,20 g.l.

Total acidity 5,50 g.l.