

cantine
SANPANCAZIO

terre di sole.

~ MALVASIA BIANCA
SALENTO Indicazione Geografica Protetta



Production area: San Pancrazio Salentino, Puglia

Soil: medium mixture of limestone, clay and silica

Altitude: 65 mt. a.s.l. (above sea level)

Training: espalier, 5.000 plants per hectare

Vineyards age: 20-30 years

Grape variety: 100% Malvasia Bianca

Harvest: early September

Production per hectare: 10 tons

Vinification: after soft-pressing of the grapes, the must is cooled to 8°C in order to extract typical aromas of Malvasia Bianca grapes. Static clarification follows with control of the fermentation temperature at 14°C

Ageing: stainless steel

Colour: straw yellow with green reflections

Bouquet: aromatic, hints of yellow fruit and citrus fruits of the Mediterranean

Taste: dry, nice freshness, savory and persistent on the finish with citrus fruits aftertaste

Serving temperature: 8°-10°C

Alcohol content: 12% vol

Pairings: excellent as an aperitif. Ideal with starters, fish dishes, seafood, shellfish and cheeses

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