



GRIFONE BOMBINO BIANCO PUGLIA IGP

Classification:

Bombino Bianco Puglia Indicazione Geografica Protetta.

Grapes: Bombino Bianco single variety.

Production area: Area to the South of Ruvo di Puglia.

System: Pergola Pugliese.

Harvesting: Mid September.

Vinification: 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: Greenish gold to warm straw yellow in the glass. A bouquet of meadow flowers is followed by damson, apple and herbs on the nose. In the mouth the fruit and zest of cedar fruit, followed by a long citrus finish with sapid undertones.

Food pairing: Preserved aubergines, octopus salad, baked onion, courgettes fried with vinegar and mint, pasta with sausage and broccoli rabe, caciocavallo podolico dauno cheese.

Serving temperature: 8 C°

Analytical data:

ABV 11,5%

Residual sugar 58,20 g.l.

Total acidity 5,90 g.l.

