



BAG IN TUBE BOMBINO BIANCO PUGLIA IGP

Classification:

Bombino Bianco Puglia Indicazione Geografica Protetta.

Innovative three-litre packaging, particularly suitable for parties but also for consumption over a longer period of time. This packaging protects the wine from oxidation, thus preserving its organoleptic properties. This wine is produced with carefully selected local Bombino Bianco grapes and boasts great luminosity in the glass as well as a delicate fruity bouquet.

Grapes: Bombino Bianco in purezza.

Grapes: Bombino Bianco single variety.

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

System: Pergola Pugliese.

Harvesting: 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°

Analytic data:

ABV 11,5%

Residual sugar 58,20 g.l.

Total acidity 5,90 g.l.

