

# BOMBINO BIANCO

## Grifone line



**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.