

# BELLAGRIFFI

## Le Contrade line

**Classification:**

Moscato Selvatico Puglia Indicazione Geografica Protetta.

**Grapes:** Moscato 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.

**Serving temperature:** 10 °C

**Dati analitici:**

ABV 12%

Residual sugar 5.20 g/L

Total acidity 5.50 g/L

