

CASTEL DEL MONTE BOMBINO BIANCO Terroir line

**Classification:**

Castel Del Monte Denominazione di Origine Protetta Bombino Bianco.

Grapes: Bombino Bianco single variety.

Production area: Hills of Murgia, 400 m. above sea level.

System: Apulian Pergola.

Harvesting: Mid September.

Vinification: The grapes 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: Clear straw yellow in colour. To the nose a bouquet of white flowers, crisp fruit and herbs. The freshness and sapidity in the mouth are perfectly balanced with the alcohol content, leading up to a persistent citrus and balsamic finish.

Food pairing: Raw fish carpaccio, peppered mussels, broad beans and chicory, stuffed cuttlefish, sea bass cooked under salt.

Serving temperature: 8 °C

Analytic data:

ABV 11.5%

Residual sugar 5.60 g/L

Total acidity 6.50 g/L