

CALAVENTO*IGP Salento Malvasia Bianca*

A local saying goes “Salento: sun, sea and wind”. Indeed Calavento takes its name from one of the natural elements that contributes to the optimal growth and maturation of the grapes in our lands. The breeze coming from the sea makes Malvasia grapes rich of elegant perfumes and aromas.

Grape varieties: Malvasia bianca.

Vineyard: Tucci, 1 ha – Leverano (LE).

Soil type: alluvial, mainly calcareous.

Growing system: cordon spur.

Density: 5.000/5.700 plants per ha.

Production process: the grapes, harvested by hand, are cooled in cold storage rooms and selected on a sorting table. Stems removal and soft pressing. Fermentation at controlled temperature in stainless steel tanks and maturation in cement tanks.