



## SARACENO MALVASIA BIANCA

*IGP Salento Malvasia Bianca*

**Grape varieties:** 85% White malvasia; 15% Other recommended grapes

**Area of production:** Leverano (LE)

**Soil type:** Alluvial, average mixture with areas of limestone

**Growing system:** Cordon spur

**Density:** 4.500/5.000 plants per Ha.

**Yield per Ha.:** 10,00 T/Ha. grapes

**Production process:** Stems removal and soft pressing. Fermentation at controlled temperature in stainless steel tanks. Maturation in epoxy resin-lined cement tanks

**Aging potential:** 1 - 2 years

### **Organoleptic characteristics**

**Colour:** Straw yellow colour with greenish highlights

**Bouquet:** Delicate and fruity

**Taste:** Soft and harmonic with a pleasant aftertaste of almonds

**Service temperature:** 10°C

### **Gastronomic recommendation:**

Very good with pasta, risotto alla marinara, vegetables, timbales, mussels, seafood and white meats