

**SOLE***IGP Salento Malvasia Bianca Dolce*

**Grape varietals:** white Malvasia and white Moscato

**Area of production:** Leverano (LE) and Salice Salentino (LE)

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

**Growing system:** cordon spur and Guyot

**Density:** 5.000/5.500 plants per Ha.

**Yield per Ha.:** 6,00 T/Ha grapes

**Production process:** the ripe grapes are stocked in cases and, after an over-ripening period of about 3-4 weeks, the stems are removed and the berries softly pressed. The fermentation of the grapes stops before exhausting the natural sugars of the must. Maturation in stainless steel tanks and evolution in epoxy resin-lined cement tanks

**Organoleptic characteristics**

**Colour:** brilliant golden yellow hue.

**Bouquet:** intense aroma with scent of candied fruit.

**Taste:** fragrant, warm and velvety with a pleasant sweet finish.

**Service temperature.** 10°C