



VINI DEL TERRITORIO  
**CALAVENTO ORANGE**  
IGP SALENTO MALVASIA BIANCA

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**GRAPE VARIETALS:** Malvasia bianca.

**VINEYARD:** Tucci, 2ha – Leverano (LE)

**SOIL TYPE:** medium texture soil, some parts with red soil for the presence of iron oxides.

**GROWING SYSTEM:** cordon spur.

**DENSITY:** 5.000/5.500 plants per ha.

The prolonged skin contact and the use of terracotta amphorae enhance the characteristics of Malvasia Bianca. The taste experience becomes a journey into the naturalness and the intrinsic identity of the varietal and the Salento area.

## PRODUCTION PROCESS

The grapes, harvested by hand, are cooled in cold storage rooms and selected on a sorting table. After destemming, natural fermentation with indigenous yeasts and maceration in stainless steel tanks; the skins remain in prolonged contact with the must. Removal of skins and maturation in steel tanks and terracotta amphorae.