



SANTO STEFANO

BIANCO

IGP PUGLIA BIANCO

GRAPE VARIETALS: native recommended grapes

SOIL TYPE: alluvial, medium consistency
with calcareous areas.

GROWING SYSTEM: cordon spur and Guyot.

DENSITY: 5.000/5.700 plants per ha.

PRODUCTION PROCESS

Destemming and soft pressing. Fermentation in stainless-steel tanks at controlled temperature. Maturation in cement tanks.

COLOUR: straw yellow colour with green reflections.

BOUQUET: delicate, with pleasant fruity and flower smell.

TASTE: fresh and harmonious.

SERVICE TEMPERATURE: 10-12°