

LUCCARELLI

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Bianco Puglia IGP



VARIETY: Malvasia bianca 33%, Chardonnay 33%, Bombino Bianco 33%



COLOR: White



PRODUCTION AREA: Salento, Puglia.



VINEYARDS: The vineyards are located in Salento peninsula with perfect sun exposure and with the soil composition which match two different elements: red and clay. These aspects are the perfect ingredients to create a wonderful combination of freshness, flavours and minerality.



VINIFICATION: Soft pressing of the grapes at very low temperatures. Cold pre-fermentative static clarification, yeast inoculation in the clear must, alcoholic fermentation at 11°C in stainless-steel tanks, then refining on lees for 2-3 months.



SENSORY FEATURES: Straw yellow with golden reflections, intense and persistent bouquet, fruity with hints of ripe yellow fruits. Fresh, ready to drink, pleasant, harmonic and persistent.



BEST SERVED WITH: Excellent with all the typical courses of Italian traditional cooking. It matches well with Risottos, pasta and pork meat.



WINEMAKERS: Danilo Gizzi



SERVING TEMPERATURE: 10-12°C