

Mjère® Salento Bianco IGP

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- GRAPES: Verdeca grape grown in Salentine area with the traditional planting technique of Apulian "Alberello" (bush) or "Alberello Pugliese" 70%, chardonnay 30%.
- TYPE OF TERRAIN: Clayey, on tufa rock stratum.
- PERIOD OF GRAPE HARVEST: First weeks of september.
- TYPE OF HARVEST: Picking by hand
- MEDIUM PRODUCTION PER HECTARE: 80 quintals of grape
- VINIFICATION: Grapes are pressed softly and just the free-run must (or "mosto fiore"), about the 30%, is used for the final product. An important role has the temperature because grapes are pressed at a temperature of 14°-16° with a slight pause of time, to obtain more scents and aromas. Then the free-run must (or "mosto fiore") obtained is left fermenting at a constant temperature of 18° for about 7, 8 days, then it is carried and left in steel vats for the necessary time. Grape harvest, appropriately anticipated, gives to the product a good total acidity and so a relevant endurance in time. The best qualities of wine may be appreciable even within the space of two years after its putting on the market. Its features of freshness and refinement add to a good balance and to a sapid and a fruity taste.

ORGANOLEPTIC FEATURES:

Color: Straw yellow, with golden reflections.

Scents: Fine, delicate, delightfully fruity with odors of pineapple and Renetta apple.

Flavour: Sapid and pleasantly fresh.

Elegant and endowed with an evident intensity.

Our suggestion: this wine may be served at 12°-14°.

GASTRONOMIC PAIRING:

The Medium annual production is of 35/40.000 bottles.

It combines well with shellfishes and seafood-cooking, with tasty mediterranean first courses.

