

I Sierri

Bianco Salento IGP



Average number of bottles produced annually: 12.000

Manufacturing location: Guagnano (Le) Italy

Vineyard exposure: north-south

Vineyard altitude: plain

Soil type: medium consistency

Method of breeding: spurred cordon

Planting density: 6000 plants per hectare

Age of vines: 30 years

Yield per hectare: 50 quintals

Harvest time: middle of august

Fermentation tank material: steel silos thermoconditioned

Fermentation temperature: 14-16° C

Temperature control system: automatic cooling system

Time of fermentation: 15 days

Malolactic fermentation: no

Duration of ageing in steel: 6-8 months

Organoleptic test

Colour: pale straw-coloured with greenish shades

Fragrance: subtle, with enduring rich flavour

Taste: dry, full-bodied and rich taste

Gastronomy

Classification: dry white

Served with: fish soup, pasta, grilled fish, white meat, cheese, orecchiette alla pugliese (a typical kind of pasta with broccoli)

Serving temperature: 12-14° C