

## FEDORA 2023

*Castel del Monte D.O.C.G.*

Fedora is a fresh and fruity white wine produced with a blend of local white grape varieties, such as Pampanuto and Bombino Bianco, and a small percentage of Chardonnay that exalts its complexity. The result is a pleasantly dry, fresh and fruity white wine that is perfect as an aperitif and that well matches entrees, seafood and light pastas.

**VARIETIES:** 65% BOMBINO BIANCO; 20% PAMPANUTO, 15% CHARDONNAY

**PRODUCTION AREA:** The Murgia hills area northwest of Bari, in the Castel del Monte DOC zone

**VINEYARDS:** Planted on deep calcareous soils at an altitude of 180–200 metres (Bombino bianco and Pampanuto) and on rocky soils at 350 metres (Chardonnay). Grapes yield is 110–130 q./ha

**WINE MAKING:** The grapes are picked between August and September. The settled must is inoculated with cultured yeasts, and then ferments for about 10 days at 18°C in stainless-steel tanks.

**AGEING:** The wine is ready for bottling 3–4 months after vinification.

**TASTING NOTES:** Straw yellow colour; crisp bouquet with floral and fruit notes; fruit-rich palate, delicate, well balanced, and with a subtle, tasty acidity.

**RECOMMENDED WITH:** An ideal complement to seafood appetizers, light soups and fish. Well chilled, it is excellent as an aperitif.

**ANALYTICAL DATA:** Alcohol: 12,5%; Total acidity: 6.37 g/l; pH: 3.41; Residual sugar: 5.77 g/l; Total SO<sub>2</sub>: 114 mg/l

