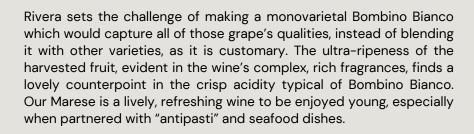


MARESE 2023

Bombino Bianco Castel del Monte DOC



VARIETIES:100% Bombino Bianco

PRODUCTION AREA: Territory of Andria in the northern part of Castel del Monte D.O.C. area

VINEYARDS: Planted on deep calcareous soils at an altitude of 180-200 metres, the vines are trained to the spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 110 q/ha

WINE MAKING: Harvest is carried out in the last week of September when the grapes are well ripened. After soft pressing, fermentation proceeds for 9–10 days at a controlled temperature of 16–18°C in stainless steel vats

AGEING: The wine remains on the lees in stainless steel vats for 2-3 months to develop more complexity and richness. It is then ready for release after 1-2 months in bottle

TASTING NOTES: Green tinged straw yellow; crisp, fruity bouquet, with notes of re-net apple; fruit-rich palate, well balanced, with a tangy vein of acidity

RECOMMENDED WITH: An ideal complement to seafood appetizers, oysters and pastas as well as to fish and poultry.

ANALYTICAL DATA: Alcohol: 12,97%; Total acidity: 6.11 g/l; pH: 3.24; Residual sugar: 4.03 g/l; Total SO2: 112 mg/l

