



TECHNICAL SHEET

PRODUCT: *Rubino Terramia Malvasia Bianca IGP Salento*

Codice EAN: 8 007546 999500

VINE (cépage)

Malvasia

ALCOHOL

12,5% by vol

SYSTEM OF CULTIVATION

Espalier – sapling

YLD BY HECTARE

70 – 90 quintals by hectare

SYSTEM OF HARVES

Manual

VINIFICATION

Destemmed grapes are cooled down and taken down to 6°-7° C temperature to a criomaceration for 24 hours., following this the must is removed from peels by suction through modern electronics pressing. Fermented into stainless steel tanks at 16° – 18° C temp.

REFINING

After a perfect fermentation, the “new wine” is decanted excluding rough less and keeping refined less hanged up (batonage) for about 3-6 months in stainless steel tanks.

ORGANOLEPTIC CHARACTERISTICS

Rich and intense, with floral notes alternating with white and yellow fruits such as apples, peaches, apricots and almonds. Soft, full and sapid, full-bodied and persistent wine, which captivates and pleases with its floral and fruity complexity.

GASTRONOMICS COUPLING

Fish-based dishes such as seafood, stuffed calamari, grilled seafood. It is also an interesting aperitif to pair with a variety of Mediterranean dishes.

SERVING TEMPERATURE

8° - 10° C

LABEL

