



Bianco Puglia IGT

Still White Wine

This wine is perfect for vegetable appetizers in oil, savory pies, omelets, seafood and shellfish dishes, pasta and risotto, as well as white meats.

Bianco / IGT Puglia / Organic Vegan

ORIGIN: Italy

HARVEST: Handpicked

VINIFICATION: Grape pressing and de-stemming, cold maceration, followed by gentle pressing with a pneumatic press.

AGING: Aged in stainless steel tanks at a controlled temperature of 16°C. During aging, the wine undergoes numerous analytical checks to ensure its integrity.

ALCOHOL CONTENT: 11.5%vol

COLOR: Bright straw yellow with greenish hints.

NOSE: Aromas of green apple, dried fruit, and white flowers. Delicate and pleasant.

TASTE: Fresh and dry, easy-drinking, well-balanced, and savory.

RECOMMENDED PAIRINGS: Pairs easily with all meats, especially suited for seafood appetizers and light first and second courses.

SERVING TEMPERATURE: 10 – 12°C