



KRITA

Classification: Salento IGP Organic White

Variety: White Malvasia

Place of production: Cutrofiano (Grecia Salentina)

Type of soil: red soil on limestone substrate

Training system: Guyot

Wine yield per hectare: 40/45 hl

Vinification: Cold maceration on the skins for approximately 8-12 hours

Alcoholic fermentation: in stainless tanks at 13°/15°C with *pied de cuve* for 10-15 days

Aging: in stainless tanks and bottles for approximately 12 months

Alcohol: 12,5%

Serving at: 10-12°C

Tasting notes

Bright straw yellow colour with golden reflections. On the nose aromas of tropical fruit as lychee and papaya. Then, floral whispers of lavender and jasmine, musk, white peach, almond, and brackish hints. Immediately fresh, seductive, fragrant, and elegant. At the centre of the mouth is wide, pulpy, and enveloping. A nice minerality envelops the entire oral cavity. The finish is satisfying and enjoyably pervasive.

Food pairing

Appetizers of cooked and raw fish and seafood first courses. Second courses of white meat, grilled fish, and crustaceans. It also matches fresh cheese with short aging.

