



L'ASTORE MALVASIA BIANCA

Classification: Salento IGP Organic White

Variety: White Malvasia of Lecce

Place of production: Cutrofiano (Grecia Salentina)

Type of soil: sand, limestone, clay

Training system: Spurred cordon

Wine yield per hectare: 30 hl

Vinification: crushing and destemming *a grains rondes*. Cryomaceration and subsequent fermentation on the skins with its own yeasts in stainless steel for 3-4 weeks. Natural decantation.

Aging: in acacia wood tonneaux for 8-12 months and then in cement tank. Unfiltered wine with no sulphites added.

Alcohol: 13,5-14%

Serving at: 12-15°C

Tasting notes

For this wine, the process of maceration on the skin is not extreme, so to allow the wine to intensify the typical aroma of its variety. The colour is golden yellow. The nose is flooded with exotic, fruity, and floral scents: acacia flowers, broom, lavender, honey, oregano, tangerine. Sapidità and minerality are well expressed and in perfect balance. In the mouth is persuasive, enveloping, rightly acid. A light veil of tannin makes each sip greedy and balanced at the same time. Long, persistent, and frankly satisfying.

Food pairing

As an aperitif, it pairs well with slightly seasoned, smoked, or arborinated cheese. Delicate meats, such as sweet raw ham, mortadella, and pancetta. Fish courses, white meat slightly spiced, grilled fish.

