



Krita

Classification: Salento IGP White Organic

Variety: Malvasia Bianca

Place of production: Cutrofiano (Grecìa Salentina)

Soil type: Sandy, silty

Farming method: Guyot

Average grape yield of wine per hectare: 50-55 hl

Vinification: Cold maceration on skins for about 2/3 days and fermentation in inox steel at 13°/15°C for 8-10 days

Aging: Steel and bottle

Alcohol content: 12.5%

Service temperature: 8-12°C

Sensory Notes

Pale straw yellow. Aromas of tropical fruits such as lychee and papaya predominate; floral notes of lavender and wisteria, musk, white peach, almond hints. Fresh, fragrant and seductive. Center of mouth broad and pulpy. A beautiful minerality envelops the oral cavity. Satisfying and enjoyably pervasive ending.

Matching

Raw and cooked fish appetizers. Seafood first dishes. White meat second dishes, grilled fish and shellfish; fresh cheeses with short maturation.