



# Aréo

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**Classification:** Salento IGP White Organic

**Variety:** Malvasia Bianca

**Place of production:** Cutrofiano (Grecìa Salentina)

**Soil type:** Red soil on calcareous substrate

**Farming method:** Guyot

**Average grape yield of wine per hectare:** 40-45 hl

**Vinification:** Cold maceration on skins for the entire duration of the fermentation

**Aging:** In Georgian amphora for 5-6 months

**Alcohol content:** 13.5%

**Service temperature:** 14-16°C

## Sensory Notes

Deep straw yellow. Hints of citrus peel and herbs, acacia, lavender and resin. Balanced and enveloping: savory with just the proper acidity.

## Matching

Seafood first dishes and pastas filled with creamy and marbled cheeses; truffle or pumpkin-based condiments. Second dishes such as roast fish or white meats.