

# LEPITRE

Dal 1927



## SALICE SALENTINO

Brand	Le Pitre
Wine	Salice Salentino Bianco
Classification	Denominazione d'origine controllata
Area of production	Salice Salentino and other municipalities in the Lecce and Brindisi areas
Soil	Calcareous, argillaceous
Cultivation sistem	Guyot trained counter - espalier
Yield in quintals per hectare	100 Quintals per hectare
Grapes	Fiano and chardonnay
Climate	Moderate winter, very dry spring and summer
Harvest	Manual slightly earlier than the norm to preserve the right acidity
Winemaking technique	Soft pressing of the grapes, pre-fermentation static clarification, racking and subsequent start of alcoholic fermentation under controlled temperature conditions.
Ageing	12 months of French oak barrels
Refinement	2-3 months in the bottle
Color	Straw yellow with golden reflections
Aroma	Opens on the nose with floral sensations. Pleasant the scent of tropical fruit with a spicy background
Taste	Fresh, rightly mineral with good persistence and vanilla finish on the palate
Alcohol content	12,50% vol
Recommended with	Fish soups, white meats or delicate first courses
Serving temperature	12-14° C
Recommended glass	Medium-stemmed clear glass
Storage	Two years if stored in suitable conditions