



SALICE SALENTINO BIANCO DOC

Brand	Le Pitre
Wine	Salice Salentino Bianco
Classification	D.O.C.
Area of production	Salice Salentino and other municipalities in the Lecce and Brindisi areas
Soil	Calcareous, argillaceous
Cultivation system	Mainly guyot trained counter - espalier
Yield in quintals per hectare	Approx. 90
Grapes	Chardonnay and Fiano
Climate	Moderate winter, very dry spring and summer
Harvest	Manual slightly earlier than the norm to preserve the right acidity
Wine-making technique	Soft pressing of the grapes, pre-fermentation static clarification, racking and subsequent start of alcoholic fermentation under controlled temperature conditions.
Refinement and ageing	Mainly in tonneaux, ageing in bottle
Colour	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 fresh on the palate
Alcohol content	12,5% vol
Recommended with	Fish soups, white meats or delicate first courses
Serving temperature	12-14° C
Recommended glass	Medium-stemmed clear glass
Storage	Vertical bottle, temperature max 25°, humidity max 80%.
Keep for	2 years if stored in suitable wine cellars