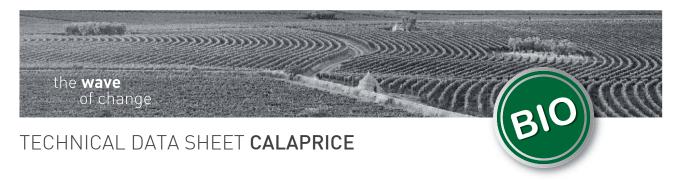
winery amastuola







Variety: 50% Chardonnay, 45% Sauvignon Blanc,

5% Fiano

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC A85D

Harvest: Mid-August

Training system: Spurred string

Yield per hectare: 7 tonnes

The grapes are harvested during the night and are then de-stemmed and sent via stainless steel

Vinification: pipeline to a vacuum soft press. The Must is transferred to 300Hl maximum capacity tanks of

equal height and diameter, where fermentation takes place with the batonage technique.

takes place with the batonage technique.

Ageing occurs in medium-sized tanks equipped **Ageing:** with micro-oxygenation and temperature control

devices.

Alcohol: 13% vol.

Colour: Light straw yellow with bright green

reflections.

Aroma: Discreet but intriguing impact with

Tasting notes: suggestive evidence of fruity Golden Delicious apples, Azarolus Hawthorn berries and hints of citrus peel.

Flavour: Well balanced with a pleasant acidic/mineral texture and a well-rounded wrap around taste gives way in the end to lingering

delicately fruity notes.

Serving

temperature: 10 - 12 °C

TECHNICAL DATA SHEET 01/01/2022 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.

