



the **wave**
of change



TECHNICAL DATA SHEET BIALENTO



Variety: 75% Malvasia, 25% Fiano

Denomination: IGP SALENTO (Protected Geographical Indication)

Production: Organic – Certified IT BAC A85D

Harvest: Mid-August

Training system: Spurred string

Yield per hectare: 7 tonnes

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

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

Alcohol: 12.5% vol.

Colour: Pale straw-yellow and bright with greenish reflections.

Tasting notes: **Aroma:** Delicate and attractive aromatic traits with light floral tones of Acacia and Rose Wood, with hints of pear and citrus and notes of wild herbs.

Flavour: Smooth and fresh, with vivid acidity and flavour and a very pleasant citrus and floral finality.

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.