

Bianco d'Alessano Valle d'Itria IGT



MARILÙ



Wine type

Still white

Appellation

Valle d'Itria IGT

Grape

Bianco d'Alessano

Vintage

2024

Alcohol content

12% vol.

Vine training

Guyot counter-espalier

Harvest

Third decade
of September

Fermentation

Alcoholic, for 10-15
days at a temperature
between 16 and 18°C
in steel tanks.
No malolactic
fermentation.

Aging

4 months in steel,
1-2 months in bottle.

Characteristics

Pale straw yellow with
greenish reflections.
On the nose, it's an
explosion of aromas,
among which green
apple and jasmine
stand out. The palate
is fresh and intense.

Recommended pairing

Suitable for any course,
as long as it is light
and Mediterranean,
with few spices. Bianco
d'Alessano shines best
with fresh and delicate
flavors.

Serving temperature

8/10°C