

# Bianco d'Alessano Valle d'Itria IGT



MARILÙ



#### Wine type

Still white

#### Appellation

Valle d'Itria IGT

#### Grape

Bianco d'Alessano

#### Vintage

2023

#### 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