

# BIANCALUNGA

Puglia igp - Bianco



## PRODUCTION AREA:

*Winery-owned vineyard near Lucera.*

*Fairly calcareous soil with a sandy loam texture.*

*GRAPES: Falanghina*

*TRAINING METHOD: Espalier - spurred cordon at spacing 2.00 x 0.83 m equal to 5,600 vines per hectare, yielding 2.2 kg each, corresponding to 12,000/13,000 kg of grapes per hectare. HARVEST: Harvest takes place at full maturity in the second half of September and is performed mechanically.*

*VINIFICATION AND AGEING: The grapes undergo a very soft pressing, and the resulting most is fermented in temperature controlled stainless- steel tanks of about 15°-18°C, in order to allow the product to retain its fragrances.*

*After the first removal of the lees the wine is decanted at a low temperature; it is bottled only three months later and then aged for at least sixty days. Ageing takes places first in stainless - steel tanks, then for at least three months in cement vats and finally for at least another three months in the bottle.*

*ORGANOLEPTIC FEATURES: Straw yellow with golden glints. Intense, persisting and fruity scent, with pleasant floral and aromatic notes. Harmonious, sapid and dry taste.*