



Vignali
BASILICATA I.G.T.
BIANCO

Grape variety:
Malvasia, Greco and Chardonnay.

Vine training:
Espalier

Planting density:
Approximately 3,500 vines per Ha.

Vineyards ages:
Between 7 and 15 years old.

Yield: 70 to 90 hl/Ha.

<i>Altitude:</i>	Between 400 and 500 metres a.s.l.
<i>Production district:</i>	The northeastern corner of the Basilicata region.
<i>Harvest period:</i>	Beginning to middle of September.
<i>Grapes picking method:</i>	By hand early in the morning, into boxes up to no more than 12 kilos, followed by immediate transportation to the Cellars.
<i>Wine-making:</i>	Crushing and soft-pressing , with a portion given short skin contact; controlled fermentation at 15° to 18° C. in stainless steel containers.
<i>Maturation:</i>	In stainless steel and bottles for at least two months before release.
<i>Tasting notes:</i>	Modern, elegant wine of unexpected quality. <i>Colour:</i> bright straw with green hints; <i>Bouquet:</i> fresh, fruity and refreshing; <i>Taste:</i> fresh, delicate, yet with sufficient acidity.
<i>Alcohol:</i>	12% vol.
<i>Food matching:</i>	Serve on its own and with antipasti, shellfish, and seafood in general.
<i>Serving temperature:</i>	Recommended serving temperature: 10° to 12° C. Drink ideally within 18 months of the harvest.



Cantina di Venosa S.c.a r.l.

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