



D'Avalos di Gesualdo
Basilicata I.G.T.
White

Grape Variety: Malvasia.

Vine Training and Planting
Density per ha:
Espalier with 3,500 plants.

Vineyards age: 15-20 years.

Yield per ha: 7 – 8 t.



- Vineyards Altitude:* 400 - 450 meters a. s. l.
- Production Area:* North-eastern part of the Basilicata Region.
- Vintage period:* End of September, beginning of October.
- Harvesting Method:* Selection of the grapes, picked by hand, in 12-15 kg boxes during the first hours of the day and immediate transportation to the winery.
- Vinification:* Crushing, stalk removal and pressing of the grapes, fermentation of the must in French Oak vats at controlled temperature from 15° to 18° C.
- Bottling and Packaging:* AG green Bordolese type bottle, 9 kilo cases of 6 x 75cl bottles.
- Organoleptic characteristics and technical comments:* The optimal maturation of the grapes, together with an optimum soundness of the same, and an attentive vinification contributed to the production of a quality elegant wine.
It presents a light straw yellow colour, a fruity *bouquet* with some spicy, fresh, intense and persistent notes, capable of expressing our volcanic *Terroir* at its best.
- Food pairing and serving temperature:* Ideal with seafood dishes, risottos, peasant soups, white meats and fresh cheeses. To be served at 10° - 12° C.



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

Via Appia - Loc. Vignali - VENOSA (PZ)

Tel. +39 0972 36702 Fax +39 0972 35891

P.IVA 00102920766