

Tenute Santamaria

IL BIANCO

Vermentino Malvasia



A Mediterranean white wine with a sunny personality. Born from selected grapes harvested at night to enhance freshness and aromas, it tells the story of the territory with elegance. The nose recalls honey, yellow flowers, and tropical fruits. The palate is captivating with its aromaticity, minerality, and sapidity. Ideal with seafood dishes and fresh cheeses.



WINE NOTES

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Ground: Calcareous, sandy-clayey with northwest / southeast exposure, 115 meters above sea level

Climate: Mediterranean, with mild winters, moderate rainfall, and hot, windy summers

Harvest: Night harvest, third ten days of August

Winemaking: Destemming and subsequent crushing. Fermentation with maceration at a controlled temperature of 24/26°C for 10 days; pumping over every 6 hours for 10 minutes

Refinement: In stainless steel tanks

Bottling: In a nitrogen atmosphere

Analytical data: Alcohol content 12.5 - 13.5% approx., total acidity 5.8 g/l, pH 3.20

Organoleptic characteristics: Straw yellow with golden reflections on the edges, intense and persistent with tropical, honey, and yellow flower aromas. Elegant mineral notes and a long, savory finish.

Pairings: Seafood dishes and fresh cheeses

Service temperature: 12°C

Format: 75 cl