

## DOLCIMELO

MARTINA

Denominazione d'Origine Protetta

## SPECIAL SELECTIONS



**Grapes:** Verdeca (55%), Bianco d'Alessano (40%), Fiano (5%).

**Production:** it is obtained from a careful selection of the best grapes coming from old vineyards in the heart of the Valle d'Itria. The process provides for cold maceration of the skins with the must, soft pressing and "élevage sur lies" for about 4-5 months and the refining in stone tanks.

**Color:** bright and straw yellow with green highlights.

**Bouquet:** intense and delicate with fruity hints which recall citrus fruits and green apple.

**Taste:** finely crisp, clean, structured with a long persistence.

**Food pairing:** fish dishes, soups, shellfish. Excellent as aperitif too.

**Alcohol content:** 12% by vol.

**Total Acidity:** 5.5 gr./lt.

**Best served at:** 10° C - 50° F