

# ROHESIA

I.G.T. SALENTO • MALVASIA BIANCA

## PRODUCTION AREA

Brindisi.

## TRAINING

Guyot (4,500 plants per hectare).

## HARVEST

Second Half of August.

## VINIFICATION

After being destemmed and crushed, the must is macerated with skin contact for approximately 12 hours at temperatures between 5-8°C. in order to extract the primary aromas of Malvasia Bianca. After racking, the must is fermented at 15°C. in stainless-steel vats until alcoholic fermentation is completed.

## AGING

The wine is then aged for 3 months on its lees in stainless-steel at 10°C.

## AGING POTENTIAL

From 1-3 years, with superb evolution of the fruit's color.

## SERVING TEMPERATURE

11°C. (52°F).

