

MADDALENA WHITE

Grape variety:	Malvasia
Classification:	I.G.P. Basilicata
Production area:	Monte Vulture area, Venosa (PZ), Basilicata
Year of production:	2024
Altitude of the vineyard:	mt. 350 above sea level
Area of the company:	about 10 hectares
Position of the vineyards:	Hill
Planting year:	2000
Training system:	Espalier
Pruning:	Guyot
Plant density:	N. 3,300 vines / Ha
Type of soil:	soil of volcanic origin, loose and dry, with a good structure, essentially tufaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.
Harvest period:	first ten days of September
Harvest:	done by hand in crates.
Yield of grapes per hectare:	100 quintals / Ha
Vinification:	After pressing and destemming, the must is left in contact with the skins for a period of about 24 hours at a temperature between 5° and 8° C. in order to extract the best aromas that characterize the typical characteristics of these vines. After racking, the must is fermented at 14-15 °C. in stainless steel tanks, until the end of the alcoholic fermentation.
Refinement and maturation:	for 4 months sur lies in stainless steel tanks at 10 ° C.
Bottling period:	it is usually made to coincide with the cool spring season and is subsequently put on the market after having spent at least two months of aging in the bottle.
Alcoholic content:	12.5% Vol.
Recommended serving temperature:	10 ° - 12 ° C.
Recommended pairings:	very versatile wine, which can be combined with a seafood cuisine, even an elaborate one, as well as with first and second courses of the Lucanian tradition based on vegetables. Also to be experimented with fresh or freshly aged cheeses.

Organoleptic characteristics: the green reflections on the straw-yellow background forewarn the backbone of the freshness and tenacity of this wine. The olfactory range follows a continuous alternation of fruity and floral aromas. The fruitiness of the drupes and the exotic is interspersed with delicate floral, up to the fresh herbaceous. The great sensorial complexity develops in a delicate taste olfactory balance.

