



SOLE CONTI ZECCA

IGT Salento Malvasia Bianca Dolce

Grape varieties

85% White malvasia

15% White moscato

Area of production

Leverano (LE) and Salice Salentino (LE)

Soil type

Alluvial, average mixture with areas of limestone

Growing system

Cordon spur

Density

4.500/5.000 plants per Ha.

Yield per Ha.

6,00 T/Ha grapes

Production process

The ripe grapes are stocked in cases and, after an over-ripening period of about 3-4 weeks, the stems are removed and the berries softly pressed. The fermentation of the grape, in stainless steel tanks at controlled temperature, is stopped before exhausting the natural sugars of the must. Evolution in epoxy resin-lined cement tanks

Aging potential

1 - 2 years

Organoleptic characteristics

Colour

Brilliant golden yellow hue

Bouquet

Intense aroma with scent of candied fruit

Taste

Fragrant, warm and velvety with a pleasant sweet end

Service temperature

10°C

Gastronomic recommendation

Very good with spiced and spicy cheeses, with traditional cakes of Salento and jam and almond pastries.