



**CANTINA DI VENOSA**

*Wines with hints of music and poetry*

# VERBO WHITE

MALVASIA DI BASILICATA IGP



ALCOHOL	12.5%
GRAPE VARIETY	Malvasia di Basilicata
VINEYARD TRAINING	Espalier
PRODUCTION AREA	North-eastern part of the Basilicata region
AGE OF VINES	8 - 15years
PRODUCTION PER HA	10 - 12 tons
VINEYARD ALTITUDE	350 - 400 meters
HARVEST PERIOD	From 5 to 20 September
HARVEST METHOD	Harvesting of the grapes by hand in the early morning and immediate transport of the same to the cellar.
VINIFICATION	Crushing, destemming and immediate pressing of the grapes, fermentation of the must with inoculation of selected yeasts at a controlled temperature from 15 - 18 ° C in stainless steel tanks. Cold filtration and bottling

## TASTING NOTES

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VISUAL	An elegant wine with a light straw color.
BOUQUET	A fruity bouquet, fresh, broad and intense
TASTE	Fresh, soft and delicate flavor and very pleasant in its harmony.
FOOD PAIRINGS	Appetizers, risottos, shellfish and seafood.
SERVING TEMPERATURE	About 10 - 12 ° C

**GRAPEJUICE GROUP**

WINE IMPORTER

[www.grapejuicgroup.com](http://www.grapejuicgroup.com)

