



TORREVENTO

VINI DI UN'ALT(R)A PUGLIA



PEZZAPIANA

Castel del Monte DOC Bianco

TASTING NOTES

The color is straw yellow, with scarcely perceptible greenish reflections. The nose is delicate, with hints of wildflowers. It is dry, velvety and round on the palate with hints of exotic fruit.

GRAPE VARIETIES

Bombino Bianco, Pampanuto

VINEYARDS

Puglia – hills in the Castel del Monte DOC appellation

ALTITUDE

350-400 m a.s.l.

SOIL

Medium-textured clayey limestone

HARVEST PERIOD

Middle ten days of September

WINEMAKING

Soft pressing with fermentation at a controlled temperature

AGING

3 months in steel

ALCOHOL CONTENT

12% vol.