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Novementi Bianco

MENHIR

Salento, Italy 

VINTAGE: 2007
VINEYARD: Estate
COMPOSITION: Chardonnay (50),
Verdeca (50)
HARVEST: 2007
COOPERAGE: Stainless Steel (100)
T. ACID: 5.6 g/l
PH:
ALCOHOL: 12.00%
PRODUCTION:
VINE AGE: 20 years
TYPE: White

WINEMAKER'S NOTES:

Soil type:

Middle deep red soil of good structure, sand bed on layers of calcareous rock (for Chardonnay) little deep, calcareous siliceous and skeletal soil (for Verdeca)

Bouquet:

Rocky white flowers and scent of lemons and oranges

Taste:

Savoury, dry and enveloping

Wine-making notes:

Cryomaceration, thermo-controlled fermentation

Food recommendations:

Wheat and barley frisella of Apulia with little tomatoes; octopus in marrow sauce with aromatic herbs; sea urchins with crostini; sushi and sashimi; white pizza with tomatoes and fresh basil