

## Selce 2023



### Denomination

Bianco DOP Gioia del Colle.

### Grapes

Trebbiano, Malvasia Bianca.

### Alcohol content

13,5%

### Harvest

Trebbiano grape was harvested at the end of September - Malvasia Bianca grape in mid September.

### Vinification

The grapes collected in boxes are left overnight in a cold room. The following morning they are pressed, destemmed and subjected to a pre-fermentation maceration for approximately 6 hours at 8 - 10 °C. The free-run must is decanted for 36 - 48 hours at 10°C, then separated from the bottom and sent to alcoholic fermentation at 14°C for approximately 20 days. A part of the Trebbiano must (about 20% of the total) is fermented in French oak barriques, while the remaining part of Trebbiano and Malvasia Bianca is fermented in steel.

The wine ages in the same containers in which it underwent alcoholic fermentation for approximately 8 months. During refinement, frequent bâtonnage is carried out to protect the wine from oxidation. Once the refinement is complete, the assembly between the different containers and the subsequent bottling takes place.

### Tasting notes

The wine has a deep straw yellow color. The nose releases floral scents accompanied by notes of yellow pulp fruit with aromatic nuances that recall field grass, candied citrus fruits and sweet almond. The taste is soft and enveloping, fresh and mineral.

Long and balanced finish between freshness and matter.