

MASTRO

BIANCO CAMPANIA IGT

The Campania region is particularly suited to viticulture thanks to its pedoclimatic characteristics and soils highly rich in mineral elements of volcanic origin, due to the millenary influence of Vesuvius. Irpinia, in particular, is a favorite land for white grape varieties, present in a wide variety.



WINE PROFILE

DENOMINATION

Bianco Campania IGT

VARIETY

Coda di volpe, Falanghina, Fiano and Greco cultivated in different areas of Irpinia and Sannio

VINEYARD AND SOIL

The estates of origin for the production of Mastro Bianco are located mainly on chalky-clay soils with a South-East exposure on average altitudes of 350 masl. The training system is the espalier with guyot pruning system, the density of plantation of 3.000 vines/ha on average and the yield is of about 80 q/ha and 2,6 kg/vine.

HARVEST PERIOD

Half October. Manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks (about 20 days) at controlled temperature (16°C-18°C). Refines for at least 1 month in bottle before release.

SENSORY PROFILE



COLOUR

Pale straw yellow



BOUQUET

Fresh flowers, pineapple, peach and citrus.



TASTE

Good balanced acidity and freshness with notes of citrus and tropical fruits.



PAIRINGS

Starter

- Finger food, sea-food salads

Main course

- Fresh sea food dishes and shellfish
- Grilled squid, octopus, shellfish dishes



SERVING TEMPERATURE

12-14 °C