

Gran Maestro



BIANCO PUGLIA

APPASSIMENTO

VINTAGE 2016

Grapes: Chardonnay (~80%) and Fiano (~20%), partially dried grapes (appassimento)

Denomination: Bianco Puglia IGT

Alcohol: 14,5% by vol.

Serving temperature: 8-10°C

Colour: Golden yellow

Bouquet: Wide, ethereal with pleasant hints of tropical fruit

Taste: Full, round and warm with great structure and smoothness. Delicate and aromatic aftertaste, long-finish. It maintains good freshness and fragrance, both olfactory and taste.

Serving suggestions: Meditation wine, well-matched with rich first courses, low-fat fish, white meats, mature cheeses and grilled vegetables. Excellent during social meetings, at the end of the meal.

Bottle 0,75l: Bottle: 0,75l Burgundy-type with screw cap

Case: 6 btls - gross weight kg.7,26

Pallet: gross weight kg. 782,60 - dimensions cm.120x80x172

Packing details: 5 layers - 21 cases per layer - 105 cases per pallet - 630 btls per pallet

Bottle ean code: 8008900007817