



CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY



MALVASIA
SALENTO
IGT



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MALVASIA SALENTO IGT DEI CAMPI DEANTERA

<i>Wine type</i>	White
<i>Grape</i>	Malvasia Bianca
<i>Origin Desitination</i>	Salento indicazione geografica tipica
<i>Vine growing system</i>	Guyot
<i>Density of plantation</i>	5000 vines per hectare
<i>Production area</i>	Monteparano, Salento, Southern Italy. The area is about 100 meters above sea level, with high average temperatures and medium low rainfall.
<i>Soil</i>	Shallow, medium texture, mainly clayey and sandy
<i>Harvest</i>	Last ten days of September
<i>Vinification</i>	The grapes are destemmed, left for a few hours with their skins, at low temperature, in order to enhance the extraction of their flavors. The fermentation takes place in stainless steel tanks for a couple of weeks at 15°C to protect the varietal profile.
<i>Ageing</i>	In stainless steel tanks for 5 months
<i>Tasting notes</i>	This wine shows a fresh and crispy at the nose, enriched by scents of white flowers, and notes of yellow fruit, peach and melon; the color is straw yellow, and turns to gold at the end of the first year. It is quite harmonic and based on savory and acidic notes, balanced by a pleasant ripe fruit, a clearly long persistence, and a fruity finish.
<i>Best served with</i>	Excellent as an aperitif, its fresh structure enhances delicate fish, poultry meat and blue cheeses.
<i>Serving temperature</i>	10-12° C



Into small and irregular fields, on limestone and calcareous soils, our Antere take care of the Malvasia grapes every year, in order to produce wines with vibrant perfumes and a fresh structure.



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