



VINI DEL TERRITORIO
CALAVENTO ORANGE
IGP SALENTO BIANCO

GRAPE VARIETALS: Malvasia bianca e Fiano.

VINEYARD: Tucci, 1,5 ha and Felicetta, 1 ha – Leverano (LE)

SOIL TYPE: medium texture soil, some parts with red soil for the presence of iron oxides.

GROWING SYSTEM: cordon spur.

DENSITY: 5.000/5.500 plants per ha.

The prolonged skin contact and the use of terracotta amphorae enhance the characteristics of Malvasia Bianca. The taste experience becomes a journey into the naturalness and the intrinsic identity of the varietal and the Salento area.

PRODUCTION PROCESS

The grapes, harvested by hand, are cooled in cold storage rooms and further selected on a sorting table. Destemming and crushing, pressing under inert gas. Natural fermentation with indigenous yeasts, skin maceration and malolactic fermentation in amphorae and subsequent aging.