



**MASSERIA
BARONE MELODIA**
WINES & VINEYARDS

BOMBINO BIANCO & CHARDONNAY I.G.P. PUGLIA "PALADINI"

PROTECTED GEOGRAPHICAL INDICATION



PRODUCTION AREA

NORTH OF BARI, 70 METERS ABOVE SEA LEVEL.

GRAPE VARIETY

40% BOMBINO BIANCO
60% CHARDONNAY

VINEYARDS

VINES TRAINED ON ESPALIERS-GUYOT ON A CALCAREOUS SOIL. VINES:
4.500/HA.

VINIFICATION

THE HARVESTING OCCURS DURING THE SECOND HALF OF AUGUST. AFTER A FIRST SOFT PRESSING OF THE GRAPES, AFTER A SOFT PRESSING OF THE GRAPES, THE MUST IS COOLED DOWN TO 10°C, IN ORDER TO BETTER PRESERVE THE GRAPES' AROMA AND OBTAIN A NATURAL MUST DISTILLATION. THE FERMENTATION OCCURS IN STAINLESS STEEL TANKS, AT LESS THAN 15°C.

MATURATION

IN STAINLESS STEEL TANKS, AND A FINAL REFINING PROCESS IN THE BOTTLE FOR ONE TO TWO MONTHS.

TASTING NOTES

WITH ITS YELLOW COLOUR WITH GREENISH NUANCES, A TIGHT-GRAINED AND PERSISTENT PERLAGE, THIS WINE HAS A FRESH AND FRUITY AROMA, AND A FRESH PALATE WITH AROMATIC SCENTS. IT IS AN ELEGANT AND WELL-STRUCTURED WINE.

FOOD PAIRING

A POLYHEDRAL WINE, WHICH PERFECTLY MATCHES RISOTTO, FISH DISHES, CRUSTACEANS, WHITE MEAT, VEGETABLES, FRESH CHEESES AND OTHER FRESH DAIRY PRODUCTS. SERVE AT 10-12°C.

PRODUCT OF PUGLIA, ITALY

EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER	ALCOHOL %
8051499071059	750 ML	6	100	20	12,5

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK EXCLUSIVELY LICENSED TO CICAS SRL

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