



MASSERIA BARONE MELODIA

WINES & VINEYARDS

WHITE I.G.P. PUGLIA “FONDONOCE”

PROTECTED GEOGRAPHICAL INDICATION



PRODUCTION AREA

NORTH-WEST OF BARI AREA, 420 METERS ABOVE THE SEA LEVEL.

GRAPE VARIETIES

FIANO, TREBBIANO & MALVASIA IN DIFFERENT PROPORTIONS BASED ON THE VINTAGE.

VINEYARDS

PRUNED-SPUR CORDON-TRAINED VINES, ON A TUFACEOUS-CALCAREOUS SOIL.

VINIFICATION

THE GRAPES ARE HARVESTED DURING THE END OF AUGUST. THEY ARE VINIFIED IN STAINLESS STEEL TANKS, WITH SELECTED FERMENTS, AROUND 16°C, CREATING THE CONDITIONS FOR THE PERFECT EXTRACTION OF THE COLORANT AND AROMATIC SUBSTANCES.

MATURATION

THE REFINING PHASE OCCURS IN STAINLESS STEEL TANKS AND AFTERWARDS IN THE BOTTLE, FOR ABOUT 3 MONTHS.

TASTING NOTES

GOLDEN YELLOW COLOR, DELICATE FRAGRANCE WITH NOTES OF EXOTIC FRUITS. GOOD ACIDITY LEVEL, HARMONIC AND WELL BALANCED AT THE PALATE.

FOOD PAIRING

STARTERS, SEAFOOD, FISH, LIGHT SOUPS, AND WHITE MEAT.

SERVE COLD AT AROUND 12°C.

PRODUCED IN PUGLIA, ITALY

EAN CODE	CAPACITY	BOTTLES PER CARTON	CARTONS PER PALLET	CARTONS PER LAYER	ALCOOL %
8051499071196	750 ML	12	55	11	11,5

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK USED UNDER LICENSE FROM CICAS SRL

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