



MASSERIA
BARONE MELODIA

WINES & VINEYARDS

GRECO I.G.P. PUGLIA "TORRE GAVETINO"

PROTECTED GEOGRAPHICAL INDICATION



PRODUCTION AREA

NORTH OF BARI, 70 METERS ABOVE SEA LEVEL.

GRAPE VARIETY

100% GRECO

VINEYARDS

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

VINIFICATION

THE HARVESTING OCCURS DURING THE SECOND HALF OF SEPTEMBER. A BRIEF MACERATION OF THE GRAPES AT A 7-8°C TEMPERATURE PRECEDES A SOFT PRESSING PHASE. THE FERMENTATION TAKES PLACE AT A TEMPERATURE OF 15°C OR LESS.

MATURATION

IN STAINLESS STEEL TANKS, PRECEDING A 30 TO 60 DAYS REFINING PROCESS IN THE BOTTLE.

TASTING NOTES

STRONG STRAW YELLOW COLOR, AT THE NOSE HAS QUITE INTENSE EXOTIC FRUITY AND FLORAL HINTS. A FULL-BODIED AND ELEGANT WINE, FRESH AND PERSISTENT AT THE PALATE.

FOOD PAIRING

EXCELLENT AS APERITIF, IT ALSO PERFECTLY MATCHES FISH DISHES AND RAW SEAFOOD. SERVE COLD AT 10 – 12°C.

PRODUCT OF PUGLIA, ITALY

EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER	ALCOHOL %
8051499071028	750 ML	6	100	20	12,5

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

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