



MASSERIA
BARONE MELODIA

WINES & VINEYARDS

FALANGHINA I.G.P. PUGLIA "RIPALTA"

PROTECTED GEOGRAPHICAL INDICATION



PRODUCTION AREA

NORTH OF BARI, 70 METERS ABOVE SEA LEVEL.

GRAPE VARIETY

100% FALANGHINA

VINEYARDS

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

VINIFICATION

GRAPES ARE HARVESTED AT THE END OF SEPTEMBER. A SHORT MACERATION BELOW OF 8°C IS FOLLOWED BY THE PRESSING OF THE GRAPES. THE FERMENTATION TEMPERATURE IS CONSTANTLY BELOW OF 15°C.

MATURATION

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

TASTING NOTES

YELLOW COLOR WITH GOLDEN NUANCES, A PLEASANT AROMA WITH AN AMPLE BOUQUET WITH NOTES OF FLOWERS, AND A FRESH PALATE WITH PERSISTENT FRUITY HINTS.

FOOD PAIRING

IT IS PERFECT AS APERITIF, BUT ALSO WITH FISH CARPACCIO, OYSTERS, AND CRUSTACEANS.
SERVE AT 10-12°C.

PRODUCT OF PUGLIA, ITALY

EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER	ALCOHOL %
8051499071042	750 ML	6	100	20	13

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

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