



VILLA SCHINOSA®

BIANCONE

BIANCO PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



The exact origin of the vine Bombino Bianco is yet unknown. It's presence is known in north of Bari zone and in Murgia's zone since 1870. Almost always is associated grapes, and in Biancone it is associated with Incrocio Manzoni. The Incrocio Manzoni is obtained by the intersection between Riesling Renano and Pinot Bianco. It has been introduced in Apulia with a good satisfaction as vine of nice merit for the qualitative characteristics notes underlined by the aromatic nuances of the Riesling Renano. The Incrocio Manzoni is very limited to production level. Both the vines, Bombino Bianco and Incrocio Manzoni, have been selected for the new vineyards of the Agricultural Company Schinosa.



Characteristics

Production area:

North of Bari in Contrada Schinosa - Trani at an altitude of 70 metres.

Variety:

Bombino Bianco and Incrocio Manzoni

Vineyards:

Located on middle medley grounds tendentially limestone, trained to spurred cordon system at 4'500 vines per hectare.

Wine making:

Harvest is carried out in the last week of September when the grapes are well matured.

A short maceration of the grapes under 10°C, precedes the soft pressing. The fermentation proceeds at a controlled temperature of 16-17°C in glass-lined concrete vats

Aging:

The wine remains in the glass-lined concrete vats and in stainless steel for about 3-4 months.

After the bottling, Biancone remains for 1-2 months in bottles, then it is ready for release.

Analytical data:

Alcohol	13,05%Vol.
Total or dry extract	23,50 g/l
Acidity	6,15 g/l
Volatile acidity	0,30 g/l
Residual sugar	some marks
Sulphure dioxide	112 mg/l

Tasting notes:

Straw yellow with golden reflexes in colour. Fresh and intense varietal bouquet, with "Golden" apple fragrance, pear and broom's flowers.

Fruity and powerful on the palate, well balanced by an acidic note.

Reccomended with:

An ideal wine with seafood and poultry. Serve cool.