



VILLA SCHINOSA®



In the agricultural company "Schinosa" all the vineyards surround the old cellars in which only their own grapes are used.

Characteristics

Extension of the vineyards:

60 Hectares raised in espalier way with cord rammed on middle medley grounds tendentially limestone. Of those, 3,30 Ha are Fiano and 3,50Ha are Falanghina.

Wine making:

Must fermentation from straining of the grapes at a controlled temperature below 16°C.

Analytical data:

12,60% Vol.	Alcohol	12,60% Vol.
5,60 g/l	Acidity	5,60 g/l
0,40 g/l	Volatile acidity	0,40 g/l
3,00 g/l	Total or dry extract	3,00 g/l
65 mg/l	Sulphure dioxide	65 mg/l



Organoleptic Characteristics::

FIANO

FALANGHINA

Light straw-yellow color. At the nose is alive the fruit of the vineyard variety mixed with exotic fruit. In the mouth it will remember the sensation of the nose filling them with a pleasant backtaste bitter and strong.

PUGLIA
INDICAZIONE
GEOGRAFICA
TIPICA

Light yellow color, at the nose the citrus is mixed with a full fruity flavour typical of the variety. In the mouth it will reveal the typical fragrances of the high-class white wines.