

Varvaglione

12 e Mezzo Bianco Puglia 2025



WHITE
STILL WINE



ITALY



PUGLIA



ORGANIC

TASTING NOTE

Fresh, dry white from southern Italy, with a bouquet of mimosa and lemon and light citrus including lemon and lime in the mouth.

VITICULTURE

Production area: province of Taranto
Grape yield per hectare: kg 8.000 – 9.000

VINIFICATION

Production method: vinification by soft pressing. Fermentation with controlled temperature at 14°C. Refinement in stainless steel.

FOOD MATCHING

It perfectly matches with raw fish, shellfish and season salads.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Chardonnay (30%), Fiano (30%), Malvasia (40%)
CLOSURE	Natural Cork
SKU CODE	B7596125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Puglia
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.16
TOTAL ACIDITY	6.6g/l Tartaric
RESIDUAL SUGAR	9g/l
SKU	B7596125