



Doxi Valentino line

Calosm
dei f.lli Calò

DOXI VALENTINO MARTINA DOC

The colour is clear yellow straw, whit greenish reflections and a fine smell with fruit and floral touches.

It has a fresh taste and is elegant for its typicalness.

VINE VARIETY: verdeca 90% · bianco d'Alessano 10%

VINEYARD: rammed cord on chalky ground.

HARVEST: first 10 days of September.

WINEMAKING: soft squeezing out of the grapes with pneumatic presses. Selected yeasts are added to the must and ferments at controlled temperatures.

AGING: in stell for 5 months.

FINING: 2 months in bottle.

ANALYTIC DATA: alcoholic content 12% VOL.
total acidity 5.70 g/lt.

COMBININGS: starters, fish broths and delicate first courses.

SERVING TEMPERATURE: 8° C

▼
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ITALY

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