



*Doxi Valentino line*

*Calosm*

dei f.lli Calò

## DOXI VALENTINO MARTINA DOC

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*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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