



Selection line

Calosm  
dei f.lli Calò

## IONIA VERDECA SALENTO IGP

*Produced from irian valley grapes, ionia takes its name from the greek word “violet”, which recalls a wine tradition dating to ancient greece. Ionia is straw coloured with greenish highlights and ha san elegantly fruity bouquet, with hints of white flowers and exotic fruit.*

VINE VARIETY: verdeca 80% · chardonnay 20%

VINEYARD: on an argillaceous and pebbly soil.

HARVEST: end of august.

WINEMAKING: soft squeezing of the grapes with a pneumo-press. The must is then naturally decanted and selected yeasts are added for the fermentation in steel at controlled temperature.

AGING: in steel for about 6 months.

ANALYTIC DATA: alcoholic content  
13% VOL. · total acidity 5.80 g/lt.

COMBININGS: Its fresh and balanced flavour is a perfect complement to fish, shellfish and all seafood. It can also be served as an excellent aperitif.

SERVING TEMPERATURE: 8° C

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ITALY

CALOSM srl dei f.lli Calò

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