

# Apeneste

Our white wine - Apeneste (IGT), comes only from the Sauvignon Blanc grapes grown in our vineyard in Polignano. The grapes are hand-picked, vinified and fermented in thermoregulated steel. This wine is recognisable for its notes of exotic fruits, aromatic herbs and floral notes. It has a lovely, fresh taste.

WINE	Apeneste
GRAPE VARIETY	100% Sauvignon Blanc
DENOMINATION	PGI (Protected Geographical Indication IGT (Indicazione Geografica Tipica, Italian)
PRODUCING AREA	Polignano a Mare
DISTRICT	Puglia - Italy IGT
TYPE	Dry 22gr
ALCOHOL	13 %
ACIDITY	5.95gr/lt
RESIDUAL SUGAR	3.60 gr/lt
BOTTLE	75cl

**WINE MAKING** Sauvignon Blanc is a white-wine grape from western France, now successfully grown in Polignano (IGT). Our hand-picked grapes are vinified and aged in stainless steel barrels at a temperature of 15 ° C. They are aged on the lees for approximately 3-4 months. This aromatic white wine is then stirred (bâtonnage) to augment the influence of the lees on the wine which enhances its structure and complexity.

**ORGANOLEPTIC DESCRIPTION** On the palate it is warm, savoury and soft - a fresh, well-balanced taste. On the nose: ripe fruit and honey, with hints of exotic fruits, floral notes and herbs. It is the colour of straw with flecks of gold.

**SERVING TEMPERATURE** 8° - 10°

