MASSO ANTICO

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Bianco d'Alessano Valle d'Itria IGT

Vinification

Bianco d'Alessano is a native grape variety from the Itria Valley, grown on calcareous, mineral-rich soils that enhance its freshness and aromatic character. The grapes are hand-harvested late in the season. After gentle pressing, fermentation takes place in stainless steel tanks at low temperatures. A portion of the wine is aged on fine lees with periodic bâtonnage, adding complexity and structure.

Description

Bright straw yellow with greenish reflections. The nose is fresh and elegant, with notes of lime, citron, pear, and green apple, alongside white flowers and subtle mineral hints. On the palate, it is savory and balanced, with lively freshness and a long, refined finish.

Food Pairings

Ideal with grilled fish and vegetables, raw seafood, seafood risottos, and light fried dishes. Also excellent with sushi, vegetarian cuisine, and fresh cheeses.

Bianco d'Alessano	**Puglia**	**10-12 °C**	**Alcol: 12.5%** **Zuccheri: 8 g/l**