

LE PAGLIE

MATERA GRECO DOC



Grapes: Greco white

Colour: bright straw-yellow with golden reflections

Scent: fine aromas with fruity and floreal notes

Taste: full, mineral and persistent notes

Food matching: fish, shellfish, molluscs

Serving temperature: 10-11°C

Alcohol content: 13% Vol.

Plants per Ha: 4.000

Planting system: 2,5 x 1 m

Vine training method: spurred cordon

Yield per Ha: 9.000 kg

Harvesting method: hand-picking

Altitude: 70 m a.s.l.

Vinification: soft pressing, cold static decantation, fermentation off the skins for 25 days at 13°C

Ageing: in steel tanks for 3 months

Bottling: European Bordeaux bottle, semi-white glass with cork

Growing area: Matera

-  Decanter - Silver medal 2019 - 90 pts
- 2  Gambero Rosso - Vini d'Italia 2021
- 2  AIS - Vitae 2021
- 3  FIS - Bidenda 2021
- 1  Veronelli - Guida Oro 2021
-  5 Stars Wines 2021- 90 pts
-  Luca Maroni 2021 - 91 pts