




MAESTRO ITALIANO

Gran Maestro Appassimento Bianco Puglia IGT

www.maestroitaliano.it

VARIETALS	Chardonnay and Fiano
VINTAGE	2021
REGION	Puglia, Italy
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Bright golden yellow.
NOSE	Wide, ethereal bouquet with pleasant hints of tropical fruit, such as guava, papaya and pineapple, and an almondy background.
PALATE	Full, round and warm with great structure and smoothness. Delicate and aromatic aftertaste, with a long-finish.
VINIFICATION	Sun-dried partially cold fermented grapes, harvested exclusively by hand. No oak ageing.
PAIRING	Meditation wine, well-matched with rich first courses, low-fat fish, white meats, mature cheeses and grilled vegetables.
RATINGS	
ORDER CODE	IT420