



MASCA DEL TACCO



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# LU'LI

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
BIANCO

#### ORIGIN OF THE VINEYARDS

Apulia.

#### GRAPE VARIETY

Minutolo for at least 85% and other varieties allowed.

#### VINE TRAINING SYSTEM

Spurred cordon.

#### SOIL

Red land rich in organic substances

#### WINEMAKING AND MATURATION

Vinification in white after a short period of cryomaceration. Fermentation at controlled temperature for at least fifteen days, maturation on its noble lees passing through oak barrels for a short time.

#### SENSORY ANALYSIS

Very bright pale yellow and consistent. Of extraordinary intensity and freshness on the nose, very fruity with spicy hint, irresistible to drink and very long in persistence.

#### ALCOHOL

12,50%.

#### SERVING TEMPERATURE

8/10° C.

#### FOOD MATCHES

Apertif, finger food, seafood in general, fresh and spreadable cheeses, risotto and salads.

#### AWARDS

2023 › Gold Medal Berliner Wine Trophy