

GRAFT
WINE COMPANY

TEMPO AL VINO VELEA MALVASIA / SCHOLA
SARMENTI / 2017 / APULIA / ITALY

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PRODUCER

Tempo al Vino is a small offshoot of Schola Sarmenti in Salento, Puglia, whose wines are crafted by young winemaker Sylvia Formigli. Their young vineyards are just a short distance from the sea, farmed organically and maintained under the old Apulian training system called Albarello, which has been used since ancient times. The native varieties of the region such as Negroamaro and Primitivo are promoted and made to a very high standard under organic farming principles.



VITICULTURE + VINIFICATION

Climate is Mediterranean, warm and dry days. The soil is siliceous-clay-chalky-soil; solid, arid, typically rich. Altitude is 30 m asl. Maceration and fermentation occur at cool temperatures in stainless steel tank. Aged in stainless steel tank. No malolactic fermentation.

TASTING NOTE

Straw yellow with green highlights. The nose is intense and fruity bursting with green apples. On the palate this wine is refreshing, with a long finish.

FACTS + STATS

WINEMAKER	SYLVIA FORMIGLI
VARIETIES	MALVASIA FINA
APPELLATION	APULIA
FORMAT	0.750L
ALCOHOL	11.5%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

