



TORREVENTO

VINI DI UN'ALT(R)A PUGLIA



BACCARARA

Puglia IGT Bianco

Baccarara combines indigenous and international grape varieties, resulting in a vibrant fusion of exotic fruit, creamy butter, and lively citrus. With its structured and refreshing profile, it envelops the palate in a lasting and classic Apulian experience.

TASTING NOTES

The hue is straw yellow, exhibiting vibrant golden reflections. The bouquet is elegant, featuring notes of citrus, herbs, ripe exotic fruits, and wildflowers. The palate is dry, velvety, rounded, and intricate, with nuances of exotic fruit and a subtle touch of butter.

GRAPE VARIETIES

Bombino Bianco, Chardonnay, Sauvignon Blanc

VINEYARDS

Apulia — in the hills of the northern Bari area of “Contrada Regina”

ALTITUDE

400–450 m.a.s.l.

SOIL & VINE TRAINING

Calcareous

HARVEST PERIOD

Harvested by hand, in crates, in the middle ten days of September

WINEMAKING & AGING

Soft pressing at a controlled temperature
Steel — 6 months in barriques

ALCOHOL CONTENT

13.5% vol.

BOTTLE EAN

8015393012693

BOX EAN

8015393012709

BOTTLES/BOX

06 x 750ml

PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 16 boxes of 6 bott. = 480 bott./pallet