

EPICURO



PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO
AGED IN OAK



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Minutolo, Chardonnay e Fiano.

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 a 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 a hint of spicy, 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