

Segreto di Bianca Minutolo Puglia IGT 2017

TECH SHEET

VINES AND TERRITORY:

Grapes: Fiano Minutolo 100%
Soil: Clay and sand;
Altitude: 0 mt.
Density: 4500 plants/hectare
Training System: spallier with
Guyot pruning;
Certification: Organic;

VINIFICATION:

Harvest:
End of august, at the perfect
ripening moment for the variety;

Alcolic fermentation:
Few days skin contact maceration
in steel vats at the controlled
temperature of 15°, necessary to
extract aromas from pulp and skins.

Alcolic fermentation follows in the
same vats.

Ageing:
3 months in steel vats, necessary
to stabilize colors and aromas;

Alcol: 12,5%
Sugar: 2 G/L



TASTING NOTES:

Color:
Bright straw yellow with lighter
rims;

Nose: Intense aromas with an
aromatic imprinting, enhanced
by a fruity citrus note and a wild
flower, yellow prunes hint;

Palate: Follows from the nose
first expectations. Balanced
fresh-salty notes. Crisp acidity
and sea breeze influence which
moderates the aromaticity of
the variety. The sip is juicy and
refreshing, still persistent and
delicate;

Pairings: a versatile wine for its
characteristics. Aromatic notes
makes this wine perfect for
an aperitif.

Balance makes this wine a perfect
match for sea fruits, fish soups,
roasted fishes and salads with
savory and moderated sweet
flavours;
Service temp: 10-12°;

CURIOSITY:

Who is Bianca?
This wine is dedicated to Bianca
(wife of Don Tommaso Schiavoni)
The story goes that this wine
made Bianca happier and helped
her to moderate her solitude.
This wine is dedicated to her.

CERTIFICATION
BIO Certification