

MINUTOLO

Very aromatic white grape variety, native from Valle d'Itria, in central Puglia. Cultivated in Puglia since many centuries, it's probably original from Campania, as a biotype modified over time and derived from Fiano.

GRAPE VARIETY: Minutolo

APPELLATION: Valle d'Itria IGP

PRODUCTION AREA: high altitude Vineyards (350 m a.s.l. or 1,148 feet) in the Itria Valley, central Puglia

TRAINING SYSTEM: cordon-trained, Guyot pruned

SOIL: calcareous - clayey

PLANT DENSITY AND YIELD: 4500 plants per hectare and 1.8 kg of grapes per plant

HARVEST: the harvest takes place at the end of September

VINIFICATION: bunches are left overnight at sub-zero temperature (20-hour cryomaceration). The grape then is destemmed and pressed; follows a short cold maceration and a subsequent soft pressing of the skins. Fermentation is carried out at low temperature to preserve aromas and freshness.

AGEING: 3 months in steel and 12 months in bottle

ALCOHOL: 13%

CALORIES: 91 kcal / 100 ml

TASTING NOTES: lemon colour with golden tinges; pronounced and complex bouquet, with floral and fruity aromas; predominance of rose notes, peach and tropical fruits such as pineapple and mango. Consistent taste, balanced with excellent acidity. Fresh and pleasant finish, with a long tropical fruit after taste

SERVICE: 8-10 °C

FOOD PAIRING: seafood, delicate cheeses, vegetables, rice.

