

# MINUTOLO

MINUTOLO VALLE D'ITRIA IGT PUGLIA BIO

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**VARIETY:** 100% Minutolo

**AREA:** vineyards Marchesana, Gioia del Colle and Macchia di Gatto, Casamassima

**TYPE OF SOIL:** red ferrous soil, with underlying limestone layer

**GROWING METHOD:** spur pruned cordon

**PLANTS PER HECTARE:** 4300

**PRODUCTION PER HECTARE:** 70 HL

**GRAPE GATHERING:** mechanical harvest during the second week of September

**MACERATION:** soft pressing and brief maceration for 2/3 hours in the press

**FERMENTATION:** 20 days in stainless steel tanks at 13°C

**AGING:** 3 months in stainless steel tanks and 2 months in the bottle

**ALCOHOL CONTENT:** 12% vol.

**RESIDUAL SUGAR:** 4 GR/LT

## TASTING NOTES

**SIGHT:** Straw yellow with green glares

**NOSE:** Fine and elegant smells of bergamot, banana, nectarine, green apple, chamomile and hawthorn and a musky background

**PALATE:** Delicate and aromatic palate, with good thickness and a fresh sapid character. Persistent and long conclusion, that perfectly matches with the nose