

FACT SHEET

PIPOLI Bianco IGT Basilicata



VINTAGE: 2011

BOTTLE SIZE: 750 ml

VARIETIES: 60% Greco + 40% Fiano

LOCATION OF VINEYARDS: Within the municipal district of Acerenza, a few miles southeast of the extinct Vulture volcano, in the region of Basilicata; from very old, bush-trained vines. Greco grapes are dried on the vine and picked at the end of November.

ABOUT BASILICATA: The region is one of Italy's most ancient: around the 7th century B.C., it was colonized by the Greeks, who implemented grape-growing and winemaking. Rich in untouched natural scenery, ancient folklore and myths; principally hilly and mountainous and wedged between two seas of the Mediterranean basin, it is one of the country's least populated areas and enjoys a mostly continental climate.

VINIFICATION & ÉLEVAGE: De-stalking and soft-pressing, fermentation at a controlled temperature of 12-14° C (53.6-57.2° F), the must and the ensuing wine are carefully preserved from contact with oxygen in order to maintain its fresh, aromatic bouquet. The wine then rests on its noble lees, in stainless steel, for 5-6 months.

TASTING NOTES: Straw yellow with greenish reflections, the bouquet is intense, showing rich aromas and intriguing notes of tropical fruit confirmed on a fresh, lively palate characterized by zesty acidity.

FOOD PAIRINGS: Excellent with fish-based dishes, wonderful as aperitif.

SERVING TEMPERATURE: 10-12° C (50-53.6° F).

ALCOHOL CONT.: 12.5% by vol.