



MASSERIA BORGO DEI
TRULLI

FICHETO
Bianco Puglia
INDICAZIONE GEOGRAFICA PROTETTA

GRAPES:

1/3 Fiano, 1/3 Malvasia, 1/3 Sauvignon

VINEYARD AREA:

All three varietals are carefully selected from low-yielding vineyards located on our Estate the Masseria Borgo dei Trulli, in the commune of Sava, in the province of Taranto, southern Puglia. The vineyards lie in a particular area called "Pasano", approximately 6 km from the winery.

PLANT TRAINING AND DENSITY:

The vines are trained in the Guyot system. Plant density is around 4500 plants per hectare with an average yield of 2-2.5 kg per plant. The plants are an average of 15 to 25 years old.

HARVEST:

Careful manual harvest in late August and early September.

VINIFICATION:

Each varietal is vinified separately. After a delicate de-stemming, the grapes are not pressed, but left to macerate on their skins for approximately 24 hours at 10°C to increase extraction of the delicate aromas.

The grapes are then gently pressed and approximately 60% of the clarified must is placed in stainless steel fermentation tanks. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C and lasts approximately 10 days.

The remaining 25% is placed in new French and American barriques along with selected yeasts, for barrel fermentation. It will then remain in the barriques for an extra 5 months on its lees to extract maximum aromas.

AGEING:

25% in new French and American barriques for 5 months.

WINEMAKER'S NOTES:

Pale yellow in colour, the wine displays aromas of rich tropical fruit with a hint of vanilla. On the palate it is subtle and soft, with an elegant and complex citrus acidity and a long and lingering finish.

