



LACCI

VALLE D'ITRIA IGP
BIANCO DI ALESSANO-MINUTOLO

Type: White Valle d'Itria IGP

Grape variety: Bianco di Alessano - Minutolo

Production area: Valle d'Itria

Type of soil: Calcareous-clayey

Harvest period: First ten days of September for Minutolo and towards the end of September for Bianco d'Alessano

Vinification: Soft pressing of the grapes and maceration on the skins cold for 2 to 3 hours.

Fermentation: in stainless steel tanks for about 20 days at a controlled temperature of about 12 ° C

Ageing: In steel tanks

Serving temperature: 10°-12°C

SAMPLING POINTS

Appearance: Straw- yellow colour with greenish signature gleams

Perfume: Elegant perfume reminiscent of a succulent white peach, refreshing and tantalizing notes of lime, Bergamot, delicate white flowers and mimosa.

Taste: Rich and enveloping, potent and refreshing thanks to the veins of acidity and flavour that make it delicately tantalizing. A prolonged persistence of fruit hints at tropical pineapple – like, and as thirst quenching as the Mapo fruit (hybrid born from two citrus fruits, the grapefruit and mandarin).

Pairings: Goes well with light aperitifs, seafood, delicate risottos, fresh cheeses and cured meats, light vegetable side dishes, white meats, pizza

HITTING THE HIGH NOTES

The Bianco di Alessano is a native variety of the Itria Valley where it has undergone a recent re-examination of its outstanding qualities. The Minutolo, which shares a kinship with Moscato, is one of the most renowned aromatic grape varieties in Puglia. A fine and delicate wine, whose elegance is reminiscent of a shimmering mirage - on hot southern days Wine is music arousing emotions, memories and anticipation of pleasures to come and of those gone-by. We have selected “Una Mattina” by L.Einaudi for our Lacci Bianco di Alessano-Minutolo as the subtitles of a fresh crispy dawn embracing finely primed buds seeking out a perfectly satisfying "musical tasting"!