



EST! EST!! EST!!!

DI MONTEFIASCONE

Denominazione di Origine Controllata

Secco

ANNO 1111 il prete brescino  
Johannes Defuk, inviato a Roma a  
confermare l'antica tradizione in materia  
liturgica. Per lungo tempo era consuetudine  
che per lui Johannes Defuk recitasse una preghiera in nome  
habebat. In quella felice occasione, come Martino  
raccontò al cardinale diocesano che prima recitasse una preghiera,  
in nome habebat. "EST" "EST!!" "EST!!!"  
che per lui Johannes Defuk recitasse. "Montefiascone" con  
per lui Johannes Defuk recitasse una preghiera in nome habebat  
"EST!! EST!!!" recitasse una preghiera.

BIGI

## Est! Est! Est! di Montefiascone DOC

*In 1100 the Bavarian bishop Johann Defuk was one of the retinue of the Emperor Henry V. (who had come to Italy to settle a controversy with Pope Pasquale II); he sent on ahead of him his steward, Martino, who had to indicate with the Latin word Est (it is) the inns where you could drink best. At Montefiascone, near Lake Bolsena, Martino wrote Est three times to emphasize the high quality of local wine. The bishop enjoyed the wine so much that, at the end of the mission, he went back to Montefiascone and remained there until he died. Johann Defuk was buried in the temple of San Flaviano at Montefiascone; and, for a long time, it was the custom to pour a barrel of wine over his tomb.*

**The grapes:** 65% Trebbiano Toscano, 20% Malvasia Bianca Toscana & 15% Rossetto.

**The vineyard:** vineyards in the DOC zone around Montefiascone, near Lake Bolsena, on hills of volcanic origin at between 250 and 350 metres altitude; the vines are trained by the Spalliera, Spurred Cordon and Palmetta systems on soils of loose or medium texture, without much structure, and with plenty of potassium and phosphoric carbon; the yield of grapes is 120 quintals per hectare, with an output of wine of 70%.

**Vinification:** the grapes well ripe, are harvested between the end of September and the beginning of October; after a gentle pressing and a cold natural clarification, the must ferments slowly at a controlled temperature (15–17°C), with the addition of selected yeasts which enhance the varietal aromas; the new wine rests in temperature regulated stainless steel tanks until March, when it is cold, sterile bottled.

**The wine:** bright pale yellow colour; generous, distinctive bouquet, with a fresh fragrance of musk and hawthorn blossom and hints of ripe apples; dry, soft, balanced flavour with an elegant, lingering aftertaste of plums and bitter almonds.

**Analytical data:** 12% alcohol; 5.10 g/l total acidity; 3.28 Ph; 3 g/l sugar; 17.70 g/l dry extract.



**Ideal conservation:** within 1–2 years of the vintage in bottles stored horizontally in cool dark conditions.

**Food pairings:** hors d'oeuvres, first courses, fish (especially freshwater fish), egg-based dishes.

**Serving temperature:** 10–12°C.