



RE MANFREDI

MANFREDI BIANCO BASILICATA
Indicazione Geografica Tipica
VINTAGE 2015

The 2015 vintage: It was characterized by above-average temperatures and reduced rainfall in summer. The typical volcanic soils of the Vulture, due to their ability to retain moisture allowed a good growth and development of plants.

The special temperature fluctuations on Mount Vulture ensured the aroma of these two typically northern grape varieties, whose unmistakable and unique character are expressed here in Basilicata.



The grapes: 70% Müller Thurgau – 30% Traminer Aromatico

The vineyard: the vineyard is located in Pian di Camera in the municipality of Venosa on the slopes of the volcano of Mount Vulture. The winery owns 20 hectares of vines on soils of volcanic origin with great potential in terms of aromatic varieties. The density is 3,300 vine-stocks per hectare in the thirty-year-old Müller vineyard and 5,500 vine-stocks/ha in the Traminer vineyard. The vines are trained using the vertical trellising system and the Guyot pruning method.

Vinification: the grapes are harvested by hand when perfectly ripe during the first ten days of September, followed by cold maceration for 24 hours. The musts are then allowed to ferment at temperatures between 12/14°C. The wines are left to age on the fine dregs for about two months when fermentation is complete.

The wine: a straw green colour with golden hues. A highly complex bouquet with fruity notes of apple and ripe yellow fruit and hints of sage and jasmine. On the palate, the wine expresses the entire evolution of its aromatic essences, which are kept fresh by a striking minerality that plays an intriguing role with a slight sugar residue.

Analytical data: alcohol 13.00% vol.; total acidity 5.50g/l; pH 3.30; sugars 6.00g/l;

Ideal conservation: 2-3 years in bottles laid on their sides in the dark.

Serving temperature : 8°C

Food pairings: fish-based dishes, particularly crustaceans and tuna. Pâté, goose liver and fine soft cheeses. Particularly congenial with Sushi and Sashimi.