



“Pipoli” Greco-Fiano Basilicata IGT 2018

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| Grapes: | 50% Greco and 50% Fiano |
| Region: | Basilicata |
| Vineyard Location: | From vineyards located near Maschito, Irsina, and Acerenza |
| Exposure: | Southwest |
| Altitude: | 1,640-1,970 feet above sea level |
| Soil: | Volcanic soil rich in clay, calcium, nitrogen and tuff |
| Vine Training: | Guyot |
| Vine Age: | 25- 30 years |
| Time of Harvest: | Mid-September |
| Yields (vine or acre): | 1.6-2.02 tons per acre |
| Total Production: | 300,000 bottles |
| Vinification Process: | The grapes are hand-harvested when ripe during September and undergo cold maceration for 48 hours. The musts are cold decanted followed by fermentation at 60-64 °F. |
| Aging Process: | The wine ages in stainless steel and bottle. |
| Alcohol Content: | 12.50% |
| Dry Extract: | 21 g/l |
| Total Acid: | 6.0 g/l |
| Volatile Acid: | 0.16 g/l |
| Residual Sugar: | 6.0 g/l |
| Ph: | 3.18 |
| Tasting Notes: | Pale lemon yellow, the nose has notes of citrus, pear, and melon with a hint of spice. A zesty refreshing finish. |
| Winemaker: | Dennis Verdecchia |
| Winery Philosophy: | The goal of the winery is to produce wines that are an excellent value and quality, and can be enjoyed by all wine aficionados. |
| Winemaker Comments: | Here white varieties such as Greco and Fiano are cultivated on soils of volcanic origin and, thanks to the climate with great temperature swings, their minerality and floral notes are exalted in this terroir. The result is an aromatic wine with a great personality. |
| Cellaring: | Up to 2 years |
| Bottled: | Winter |
| Closure: | Cork |
| Food/Menu Pairing: | Pair with fish-based dishes, particularly crustaceans and tuna. |