



“Pipoli” Greco-Fiano Basilicata IGT 2019

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.