



# VIGNETI DEL VULTURE

TERRA, VINO E PASSIONE



## “Pipoli” Greco-Fiano Basilicata IGT 2021

<b>Grapes:</b>	50% Greco and 50% Fiano
<b>Region:</b>	Basilicata
<b>Vineyard Location:</b>	Maschito, Irsina, Acerenza
<b>Exposure:</b>	Southwest
<b>Altitude:</b>	1,640-1,970 feet (500-600 meters) above sea level
<b>Soil:</b>	Volcanic soil rich in clay, calcium, nitrogen and tuff
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	25-30 years
<b>Time of Harvest:</b>	Mid-September
<b>Yields:</b>	4-5 tons per hectare
<b>Vine Density:</b>	1,800-2,500 vines per hectare
<b>Total Production:</b>	300,000 bottles
<b>Vinification Process:</b>	The grapes are hand-harvested when ripe and cold macerated for 48 hours. The musts are cold decanted and then fermented.
<b>Aging Process:</b>	In stainless steel and bottle
<b>Alcohol Content:</b>	12.5%
<b>Tasting Notes:</b>	Volcanic soil and diurnal temperature changes lead to gorgeous minerality and floral notes -- an aromatic wine with great personality. The palate reveals a bold minerality that interacts in an intriguing manner with the slight sweetness.
<b>Winemaker:</b>	Dennis Verdecchia and Danilo Gizzi
<b>Cellaring:</b>	Up to 2 years
<b>Closure:</b>	Vinolock glass cork
<b>Food/Menu Pairing:</b>	Fish, particularly crustaceans and tuna. Paté, goose liver and fine soft cheeses. Excellent with sushi and sashimi.

**Vegan Friendly, Not Certified**