



MYOR

Bianco IGP Puglia



Myor is a "three-dimensional" wine, still unknown interpretations of Minutolo. The aging first in tonneaux and then in the bottle allows us to cross a line of expressiveness, aromas, and structure that we couldn't imagine for this variety. Powerful and gracefulness in the same glass.

HARVEST

Hand-picked grapes selected on the vine from the historic vineyard in the San Domenico district, planted in 1998. Immediately after the harvest, the grapes are lightly pressed. Harvest period the first part of October.

FERMENTATION

About 10 -15 days

MALOLACTIC FERMENTATION

No

AGING

For about 6 months in French oak tonneaux in contact with its fine lees. During this period the wine undergoes frequent batonnage. After bottling, the wine continues its refinement for another 12 months.

SULFITES

~ 55 - 60 mg/L.

AGING POTENTIAL

7 - 10 years

Tasting Notes

Bright and intense golden yellow color. Swirling the glass you can see the consistency of the wine. The nose is intense and full, with immediately perceptible 'smooth' sensations. Clear notes of chamomile flower, red apple, but above all honey and vanilla, in a second moment arising tertiary aromas of sweet spices and amber. A caress on the palate, the same olfactory notes return to the palate. Myor is a wine that expresses above all its smooth parts, but its structure is also supported by an important acidity that becomes a mineral sensation in the mouth. Mayor's aromas and structure come together in a harmonious taste sensation, a wine with personality and depth, but which also owns absolute grace and elegance.

Food Pairing

MYOR is a surprising and exciting wine at least at the first sip. There is a good presence of woody notes, so it is necessary to combine the wine with dishes that know how to support and enhance these characteristics.

TECHNICAL PAIRING Chicken supreme with aromatize butter and champignon mushrooms.

"HEART PAIRING" Frisa with goat gorgonzola cheese and figs.

"ROCK N' ROLL PAIRING" Asahikawa Ramen.

"THE GRAPE VARIETY THAT CHANGED MY LIFE".
Franco Ventricelli