



TUMÍAMA

Bianco Spumante IGP Puglia



Brut Nature sparkling wine with its bottled yeasts. A difficult wine to place in common production structures. Tumiamia was born from the owner's desire to try other production paths without mental limits. These things are felt in every part of the production: making sparkling wine with a semi-aromatic variety, using slightly overripe grapes, aging that never stops (at least 60 months) until the bottle is opened because the lees are not eliminated after the degorgement. The result of all this is a sparkling wine that shows the hidden and unexplored soul of Minutolo, soft aromas, and velvety perlage.

HARVEST

Hand-picked grapes, only from the vineyard Zingariello. Harvest middle of Settembre.

VINIFICATION

The grapes are lightly pressed within 4 hours of the harvest. The first part of the must, the best part, is separated from the rest and moved inside steel tanks where it becomes the first fermentation.

FERMENTATION

1st Fermentation: slow fermentation in steel tanks.
2nd Fermentation: In the bottle.

MALOLACTIC FERMENTATION

No

AGING

Aging not less than 60 months. During degorgement, the lees inside the bottle are not eliminated. Then the refinement continues continuously until the bottle is opened.

SULFITES

~ 60 - 65 mg/L.

AGEING POTENTIAL

6 - 10 years

DOSAGE

8,5 g/l

Tasting Notes

Intense yellow color with golden reflections. In the glass, it is extremely elegant even if it is a cloudy wine due to the presence of its yeasts. The nose is powerful and multifaceted, the typical aromas of Minutolo, sage, and thyme are mixed with notes of ripe fruit and also a smooth sensation of cream. It is a living wine therefore in the glass it is constantly evolving, enriching itself with ever new sensations. On the palate, it is vertical with a velvety perlage and smooth sensations. For this reason, the sip is elegant, complex, and fun. The same smells return also to the palate, the yeasts in the glass give the wine more depth and a sensation to be discovered with every sip. It has a long persistence, the finish has light bitter aromas that make the Tumiamia absolutely elegant.

Food Pairing

Tumiamia is a sparkling wine with a kaleidoscopic nose, silky on the palate, vertical and deep. It is a "fun" sparkling wine, a borderless wine, so we would like to use the same approach for the pairing.

Boardless Pairings Tagliatella with white ragù sauce and black truffle / Small grilled lamb skewers / Risotto with nettles and smoked bufala ricotta / Cream of chestnuts.

"TURN THE BOTTLE. OPEN IT. GO BEYOND BORDERS"