



TUFJANO

Bianco IGP Puglia



Tufjano is a wine that surprises for its intensity, it manages to express all the typical aromas of the Murgia in the glass. Our wine manages to transmit great emotions even after 5 or 6 years of battle, thanks to an unexpected evolution that goes towards hints of petrol.

HARVEST

hand-picked grapes lightly pressed within 4 hours of harvest. The grapes come exclusively from the historic vineyard in the Zingariello district. Harvest in the first part of October.

FERMENTATION

About 15 days, without skins, seed and stalks. Fermentation takes place with a particular group of yeasts selected from indigenous yeasts, only the best families of yeasts are used which can enhance the qualities of Minutolo grapes.

AGING

5 months in steel in contact with its fine lees. After bottling the wine is filtered, the wine rests in the cellar for another 3 months.

SULFITES

~ 50 - 55 mg/L.

AGING POTENTIAL

5 - 7 anni

Tasting Notes

Full yellow color, after 2 or 3 years in the bottle light golden shades come out. The nose has a strong intensity, immediately perceived many different aromatic herbs, above all sage and rosemary, then citrus scents and light notes of white fruit, peach and apple appear. Medium - bodied wine, this characteristic greatly increases its drinkability. The wine is extremely persistent and in line with the olfactory sensations. The finish is elegant thanks to a good acidity.

Food Pairing

Lively, intense and persistent wine that needs to be tamed and contextualized. Tufjano is perfect when paired with well-spiced fatty fish, but also with white meats that have a good oiliness.

TECHNICAL PAIRING Salamon fillet covers with toasted pistachios.

"HEART PAIRING" Pie with Murgian herbs.

"ROCK N' ROLL PAIRING" Paella valenciana.

"A WALK ON THE HILLS OF THE MURGIA."