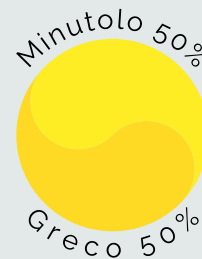




ERBACEO

Bianco IGP Puglia



Erbaceo is a wine that has strongly marked the Apulian wine market of the 90s. An extremely versatile white wine, able to speak the same language as experts and wine lovers.

HARVEST	Hand-picked grapes, light pressed within 8 hours of harvest.
FERMENTATION	About 12 days, without skins, seeds and stalks.
AGING	5 months in steel tanks in contact with its fine lees. The wine is filtered before bottling, then rests another 3 months in the cellar before being marketed.
SULFITES	~ 40-45 mg/L.
AGING POTENTIAL	3-5 years

Tasting Notes

Intense yellow colour. In colder and rainier years greenish shades can be visible. The nose is quite intense, with a fresh bouquet, aromatic herbs and citrus scents, typical descriptors of the Minutolo grape, and in the background some scents of white peach. The two grape varieties (Greco and Minutolo) are perfectly balanced, one gives intense aroma and the other gives minerality. On the palate it is surprising because the wine has an incredible freshness and a savory finish, these characteristics are reminiscent of some wines from the north. Incredible if you think that Erbaceo comes from the heart of Puglia.

Food Pairing

A wine able to be extremely versatile. It can be paired with medium-spiced and not too fatty dishes.

TECHNICAL PAIRING Stewed sea bass fillet.

"HEART PAIRING" Raw seafood.

"ROCK N' ROLL PAIRING" Steamed pork gyoza.

"AN ICON WINE AMONG APULIAN WINES,
EXTREMELY VERSATILE, FOR MANY THE WINE OF THE HEART"