

Incipit

In ancient Latin language, the “Incipit” was the set of initial words and characters. Incipit wants to be our starting idea in the journey thought the aromas and tastes of the Valle d’Itria. It is an explicit white wine with its qualities of aromatic richness and pleasantness, constantly kept alive by vital freshness throughout the tasting.

Grape variety: Minutolo 100%

Altitude: 400 m above sea level

Exposure: South

Type of soil: calcareous, clay

Type of management: organic

Training system: Guyot

Density of vines per hectare: 5,000

Yield: 9,000 kg/ha

Year of planting: 2000

Harvest time: mid-September

Fermentation: it is carried out in stainless steel tanks at a controlled temperature

Fermentation temperature: 14/16°C

Maturation: in stainless steel tanks for 3 months

Bottle aging: at least 2 months

Alcohol content: 12.5% Vol.

Aging potential: 3 years

Tasting notes: the wine has a straw yellow colour with an aroma that expresses the warmth of the South. The mouthfeel is characterized by citrus, white melon, chamomile, hay and resin. A pleasant fresh-savory edge dissolves in a context of alluring softness. The finish is aromatic.

Serving temperature: 10/12°C

Food pairing: it is perfect as an aperitif, to be tasted with semi-mature cheeses, finger food with Mediterranean aromas, or raw seafood.

