



## Minù

This wine is our Macerata interpretation of Minutolo, a grape variety with great aptitude for this ancient production technique. The long maceration on the skins, the continuous daily batônnage and the utmost attention to avoid oxidative processes, have given life to a white wine with an extraordinary personality. A pure enjoyment for every meal.

**Grape variety:** Minutolo 100%

**Denomination:** IGP (Protected Geographical Indication)

**Altitude:** 400 meters above sea level

**Exposure:** South

**Type of soil:** calcareous, clayey

**Management system:** organic

**Training system:** Guyot

**Density of vines per ha:** 5,000

**Yield:** 9,000 kg/ha

**Year of planting:** 2000

**Harvest time:** mid-September

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

**Fermentation temperature:** 14/16°C

**Period in contact with the skins:** 30 days

**Maturation:** in stainless steel tanks for 6 months

**Aging in bottle:** at least 6 months

**Alcohol content:** 12.5% Vol.

**Aging potential:** 5 years

**Tasting notes:** The colour of this wine is shining gold with amber nuances.

The distinction and variety of fruity (ripe apricot above all) and balsamic aromas embrace sensations of raw honey, orange and tamarind. The taste is of great character: full-bodied, savory, with pleasant tannins and authoritative mineral persistence.

**Serving temperature:** 10/13°C

**Food pairing:** it goes well with soups. You should taste this wine with mature cheese, pasta with fish sauce, roast white meat. It is perfect as a meditation wine.