

FUORILEMURA

Classification:

Puglia Indicazione Geografica Protetta.

Grapes: Chardonnay single variety.

Production area: Lower slopes of the Murgia to the north east of Ruvo di Puglia.

System: Apulian pergola.

Harvesting: First decade of august.

Vinification: The grapes, rigorously harvested by hand and selected, are transferred to the winery for destemming, kept away from oxygen by the adding of CO₂. Subsequently they stand in the press for about 2 hours at a controlled temperature of about 15°C, to help extract the flavor precursors from the skins. After a light pressing, from which the flower must is obtained, the product is decanted in stainless steel tanks. Fermentation at about 14°C and fermentation in temperature-controlled barriques follow. The obtained wine then refines on fine lees, which are stirred to the mass every 48/72 hours, by the technique of bâtonnage, which favors the release of natural mannoproteins of the skins, giving the wine more stability and greater taste/olfactory complexity.

Organoleptic characteristics: This wine has a straw yellow color, and in the glass reflects an intense golden sparkle. The nose is immediately intoxicated by hints of exotic fruit: the pineapple at first, followed by the yellow peach. In the end the aromas of white fruit, apple, jasmine and notes of vanilla. The taste is balanced, fresh and elegant.

Food pairing: Linguine pasta with asparagus cream and red tuna tartare, swordfish carpaccio dressed with caper sauce, pecorino cheese from Castel del Monte, caciocavallo cheese seasoned in the cave.

Serving temperature: 8-10 C°.

Analytic data:

ABV: 12,5%

Residual sugar: 3,50 g.l.

Total acidity: 5,65 g.l.

