

## PRODUCTION AREA

Manduria, Pulsano (TA).

## TRAINING

Spur-pruned cordon-trained (4,500 plants per hectare).

## HARVEST

Second half of September with some late harvest.

## VINIFICATION

Grapes are picked in small crates that are then used to dry the grapes in a single stack in a covered loft with temperature and humidity control. After roughly 2 months, the dried grapes are pressed to obtain a dense, sweet must that ferments slowly for a few weeks, first in stainless-steel vats and then in barriques and tonneaux.

## AGING

At least 2 years in cask and then in stainless steel and bottle.

## AGING POTENTIAL

This is a very distinctive wine that will continue to evolve over time and reward the patient wine lover.

## COLOR

Brilliant gold with sunny, bright nuance.

## NOSE

Very intense, as if it were produced in a bee hive rich with floral and fruit aromas. Acacia honey and Cane apple. Orange flower and bergamot.

## PALATE

On the palate this wine reveals endless layers of delicate, smooth sensations, with superb balance between its freshness and aromatic character. The sweetness of this wine on the palate reminds some of "kisses desired but never dared to be given...".

## PAIRING

Classic pastries filled with cream or almond paste.  
Piquant, rich cheeses.

## SERVING TEMPERATURE

14°C. (57°F.).

