



RE MANFREDI

MANFREDI BIANCO BASILICATA
Indicazione Geografica Tipica
VINTAGE 2010

The 2010 vintage was typified by a highly particular weather pattern. There was no great heat in the spring and especially in the summer. This weather pattern made it possible to obtain wines with greater lightness, flavour and minerality, but above all a very striking aromatic profile.



The grapes: 75% Müller Thurgau – 25% Traminer Aromatico

The vineyard: the vineyard is located in the company's own winery in the Pian di Camera locality in the Commune of Venosa in Potenza Province: 20 hectares of vines on soils of volcanic origin with great potential in terms of aromatic varieties. The density is 3300 vine-stocks per hectare for the thirty-year-old Müller vineyard and 5500 stocks/ha for the Traminer. The vines are trained using the vertical trellising system and the soft-pruning method (guyot).

Vinification: the grapes are harvested by hand when perfectly ripe during the first ten days of September and this is followed by cold maceration for 48 hours. When the musts have become clear, they are then allowed to ferment at temperatures between 14/16°C. The wines are left to age on the fine dregs when fermentation is complete.

The wine: a straw green colour with golden hues. A highly complex bouquet with fruity notes of apple and peach. Spicy notes of sage and nettle accompanied by hints of rose and cinnamon. On the palate the wine once again expresses the entire evolution of its aromatic essences which are kept fresh by a striking minerality that plays an intriguing role with a slight sugar residue.

Analytical data: alcohol 13.00% vol.; total acidity 5.28g/l; pH 3.42; sugars 9.08g/l; extract 27 g/l.

Ideal conservation: 2-3 years in bottles laid on their sides in the dark.

Serving temperature : 8°C

Food pairings: fish-based dishes, particularly crustaceans and tuna. Paté, goose liver and fine soft cheeses. Particularly congenial with Sushi and Sashimi.