



Michele Biancardi

CANTINE

e

VIGNE DAUNE

L'INSOLITO

Denomination: Bianco I.g.t. Puglia

Grape: 100% Minutolo

Production area: The vineyard is located next to the Gargano and the sea, in the countryside of Cerignola (FG). Cultivated by Guyot method with a plant density of 5,000 plants per hectare, placed on a predominantly calcareous soil.

Vinification: The bunches of fiano are hand harvested and immediately after the harvest, are placed in cold storage at a temperature of 0° C for 24 hours, in order to preserve all the aromatic component. Then, without being de-stemmed, the grapes undergo soft pressing. After a brief clarification pre-fermentation, the fermentation is started at a temperature of 12° - 14° C.



Michele Biancardi - cantine e vigne daune

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