

MORELLA



Mezzogiorno IGT Bianco Salento

The original vine material is from 2 vineyard selections of Fiano from Campania. The vineyard was established in 2005 and is located next to the bush vine Primitivo vineyards in Manduria. The soils are red sandy clay over limestone, unusually combined with particles of quartz, particularly in this part of the vineyard.

Harvest and Fermentation

The grapes were hand picked in small boxes early in the morning and chilled over night. The bunches were pressed whole in a vertical basket press. The juice had a slight sedimentation without use of enzymes, then was fermented directly, a part in large oak and the other in stainless steel. After 7 months of lees stirring the wine was racked then passed through a light filtration before bottling.

Wine style

Mezzogiorno has a floral nose with hints of citrus and some toasty oak. The mouth is rounded nectarine fruit with a long crisp lemon mineral finish.