



Welcome to Puglia.



A-MANO BIANCO 2015

Fiano Minutolo 60% - Falanghina 30% - Greco 10%

2015 was a very nice harvest in Puglia. We love Fiano Minutolo with its pure ripe peach aromas. Falanghina is a beautiful match adding citrus blossoms, muscles and minerality, and Greco is a wonderful grape that brings structure to the blend.

A Mano Bianco combines crisp and clean flavors with concentration and length.

The aromas of ripe pears, orange blossoms, white peaches and a whiff of jasmine are seductive and rewarding. I love the balance between depth and energy.

Ripe grapes were pressed and fermented clean and cold for a very long time (10 weeks). We also dried some of the Fiano until the end of October and blended this super juice into the wine at the very end of fermentation.

This is the most unusual white wine that you will try from Puglia, maybe even all of Italy. It is a fresh, delightful aperitivo. A perfect match for seafood, chicken and salads, we adore it in spring with asparagus and in the summer with a fresh pasta like spinach ravioli. Yes, it is delicious for drinking on its own, but when you have a slightly richer dish it really shines.

Mark Grezio

