



## Welcome to Puglia.

### A·MANO BIANCO

**PUGLIA**  
INDICAZIONE GEOGRAFICA TIPICA



**Blend:** 90% Fiano Minutolo, 10% Greco

**Location of vineyards:** Locorotondo, Martina Franca, Massafra, Gravina in Puglia.

**Age of vines:** 20 to 40 years old.

**What makes the site unique:**

The A Mano Bianco vineyards are situated in Itria valley in the heart of Puglia. The valleys provide constant airflow from the Adriatic Sea to the warmer interior area. The fresh breezes lower the night time temperatures, encouraging the development of lovely perfumes in the grapes.

**Fermentation techniques:** Ripe grapes are pressed and fermented in temperature controlled stainless steel tanks for 10 weeks. A small portion of the Fiano grapes are dried until the end of October, then this super-juice is blended into the wine at the very end of fermentation.

**Why this wine is unique:** This compelling wine combines crisp and clean flavours with concentration and length. Aromas of nectarines, ripe pears, orange blossom, white peaches and a whiff of jasmine awaken the senses.

*Mark Serrazie*