



# VIGNETI DEL VULTURE



## PIPOLI Greco Fiano Basilicata IGO



<b>ORIGIN</b>	Acerenzo, Basilicata
<b>GRAPES</b>	Greco 60% - Fiano 40%
<b>ALCOHOL CONTENT</b>	12.5%
<b>VINIFICATION</b>	Soft crushing and destemming. Fermentation at controlled temperature 12-14°C. All handling of the juice is done in an oxygen free environment in order to preserve the aroma of this wine. The wine is aged in steel tanks for 5-6 months.
<b>COLOUR</b>	Yellow with green reflections. Hints of white pulp fruit. Good acidity that enhances the wines freshness.
<b>FRAGRANCE</b>	Hints of white fruit pulp and other stone fruits, especially peach.
<b>TASTE</b>	A rich, yet fresh wine, with a lime characteristic which comes from the Greco fruit. Good acidity that enhances the wines freshness.
<b>RECOMMENDED WITH</b>	Drink this with scallops, white fish or lighter pasta dishes - those that feature pine nuts would go particularly well with the nuttier flavours of this wine. This has a bone dry finish.
<b>SERVING TEMP</b>	10 - 12°C
<b>ACCOLADES and COMMENTS</b>	2016 AWC Vienna GOLD Medal 2016 Mundus Vini GOLD Medal 2016 Berliner Wine - Silver Medal 2016 Concours International de Lyon - Silver Medal
<b>ORDER CODE 750ml</b>	LQVUL05 / 6 per carton
<b>BARCODE</b>	8019873824219



### A TOUCH OF ITALY

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