



LAMIRO IGT VALLE D'ITRIA

CLASSIFICATION White · IGT Valle d'Itria
GRAPE VARIETY Verdeca
ALCOHOL CONTENT 12% vol.
ANALYTICAL DATA pH3.50, total acidity 6.20 g/l
VINEYARDS LOCATION Padula di Geremia, Valle d'Itria
ALTITUDE 313–326 metri s.l.m.
SOIL CHARACTERISTICS Calcareous
TRAINING SYSTEM Guyot
VINES PER HECTARE 5.000
PLANTING YEAR 2008
YIELD PER HECTARE 8 tons
HARVEST Last 10 days of September
FERMENTATION Between 16°C-18°C in stainless-steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING 5 months in stainless-steel, 1 month in the bottle
VINTAGES 2021, 2022
SERVING TEMPERATURE 8-10 °C
GLASS Medium size tulip-shaped

A delicate, bright yellow beams at the eyes. The nose, attracted by the subtle colours, happily dives in searching for aromas. Exotic fruit, peach, pear, a hint of aromatic herbs. The palate entertains itself with the sapidity and freshness, in an enjoyable and informal drink, daydreaming about the blue reflections while sitting poolside or looking at the burning sunset over the beach, with the sound of the tide washing up in the background. "It's not that it's a summer wine- it thinks – I would happily drink it all year round. That slight saltiness that you can taste, it reminds me of the movement of the waves".

BANQUETING COMPANIONS

*Try it with salmon skewers with orange, wild fennel and pistachios, or with a puntarella salad or with aubergine panzerotti. For a first course, choose between rigatoni with a monkfish and tomato sauce, a seafood risotto or linguine with pistachio pesto and burrata. A few ideas for the main courses? Baked red sea bream with olives or a sea bream all'acqua pazza, or even a roasted stuffed cuttlefish. While waiting for the food to be prepared, you could start sipping the wine and reading *Cucina d'amore e libertà* (Cooking out of love and freedom) by Francesco Cavallo, Mandragora edition. In the background play *White Wine* by Lil Peep and Lil Tracy. Your glass (the wine is a homage to Virgil, the name is one of the characters in the Aeneid) will guide you through the entire meal, and beyond to watching *Love's Kitchen* directed by James Hacking.*