



BIANCO DEL CIGLIO 2024 Paestum Bianco IGP

I believe that origin is the foundation of originality, and originality is essential for biodiversity, which is our only chance of survival. Therefore, my white wine has its origin in the grape variety and in my vineyard, where in 2018 I finally decided to plant white grape vines for a wine with a unique body, a natural consequence of the chosen blend. So, Fiano for the backbone, the supporting structure; Falanghina for the pulp and meat, and Malvasia for the skin and aromas.

As with my other wines: it's not easily replicable; every vintage holds surprises; time and air do no harm. This one, 2024: a material like light, tasty and graceful meat, which goes very well with both fish and cheeses, and if it were music it could be This is the day di The The, the pop creature by Matt Johnson (The The, Soul Mining, Some Bizarre/Epic 1983)

WHITE

GRAPES	Fiano (50%) Falanghina (30%) Malvasia (20%)
ROOTSTOCK	Paulsen 775
VINEYARD	Ciglio Vineyard, Municipality of Rutino, sheet 12 parcels 24 and 49
EXPOSURE/HEIGHT	South/250m on sea level
HARVEST	By hand
HARVEST TIME	Last week of August
FERMENTATION	Spontaneous, in steel
MACERATION	No maceration on the skins
REFINEMENT	Steel/Amphora
PRESSING	Whole bunch in a soft horizontal press
STOPPER	Twin top agglomerate

Service temperature: 8°
Number of bottles produced: circa 1000

ANALYTICAL VALUES

Alcol 12 %
Total dry extract 23,7 g/l
Total acidity (tartaric acid) 5,30 g/l
Ph 3,94
Malolactic fermentation: done
Sulfur dioxide (total): ND (less than 10mg/l –
exempted from the obligation to report
the label "Contains sulphites")