



TENUTA
BOCCA DI LUPO

FIANO DI BOCCA DI LUPO



Classification

Fiano Puglia IGT

Vintage

2020

Grape variety

Fiano

Climate

Mild winter weather and limited rainfall defined the beginning of the 2020 growing season. Spring was cool with lower-than-average temperatures, especially during the month of March. These climatic conditions, together with snowfall at the beginning of April, caused a delay in budbreak. Good groundwater reserves in the soil, recharged by repeated rainfall in the last week of April, and rising daytime temperatures were determining factors in boosting bud growth allowing the vines to partially make up for lost time.

Meticulous canopy management was critical in ensuring good air circulation around grape clusters thus preventing the onset of fungal diseases. The end of June through mid-September brought rather high temperatures and very little rainfall. Despite persistent drought conditions, the vines did not show signs of weak growth and delivered whole healthy berries thanks to emergency irrigation and optimal temperature swings between day/night.

Fiano berries for Fiano di Bocca di Lupo were uniform in size and at peak ripeness at harvest time, which took place during the first half of September.

Vinification and aging

Harvested grapes were destemmed and delicately pressed. The free run juice was transferred into stainless steel vats and chilled to 10 °C (50 °F) for 24/48 hours to favor natural clarification. The must was then transferred to stainless steel tanks for alcoholic fermentation, which took place at a controlled temperature of 16 °C (61 °F). Halfway through fermentation, the wine went into 500-liter French oak

tonneaux where fermentation was completed and continued to age on the lees. After barrel aging for several months, Fiano di Bocca di Lupo was prepared for bottling. The wine was left to age in the bottle before being released.

Alcohol content

13% by Vol.

Historical data

Tenuta Bocca di Lupo estate is located at an altitude of 250 meters above sea level (820 feet) in the heart of the untamed Murgia area near Minervino Murge about 90 kilometers west of Bari. The calcareous and low-nutrient soils in this area are excellent for producing the finest quality red wines and superb white wines. The estate covers an area of 130 hectares (321 acres) planted entirely with vineyards that are certified organic. The main grape varieties grown are Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon and Moscato di Trani.

Fiano di Bocca di Lupo was crafted from the finest selection of Fiano grapes grown on the estate in Minervino Murge, a name that comes from the area where it is produced.



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Tasting notes

Fiano di Bocca di Lupo 2020 is light yellow with greenish hues. Captivating on the nose with aromas of white peaches, broom flowers and orange blossoms; floral and herbaceous notes are accompanied by sweet hints of hazelnuts and vanilla. On the palate it is refined, fresh, mineral, and pleasantly persistent. A white wine that can be enjoyed immediately or in the years to come.