

2013 VETRERE “CRE”

PUGLIA, ITALY



THE WINE:

100% Minutolo, or as it's also known Fiano Aromatico. Gently pressed with fermentation in steel vats and aging on the lees. The grapes are grown on estate vineyards in the Apulia district of Puglia near the Ionian Sea.

THE ESTATE:

Francesca and Annamaria Bruni are the owners of this family estate that produces high quality olive oil and both red and white wines. The location – on the “heel” of Italy – is ideal for growing superb grapes with its mild climate and striking contrast between daytime and nighttime temperatures.

TASTING NOTES:

Color: Rich golden hue.

Aromas: Orange blossom honey, papaya, and peach.

Flavors: Tropical fruit, honeysuckle and butterscotch with nice round viscosity. The finish has a tangy twist of acidity to maintain freshness and keep it clean.

Food Pairing. Mango-lime glazed grilled shrimp served over a bed of pineapple rice.

~ Drink now through 2017 ~