IMPERSON



LULIMINUTOLOIGP

MASCA DEL TACCO, WHITE WINE

APPELLATION

Apulia, Italy

VARIETAL COMPOSITON

85% Minutolo + other varieties

ALCOHOL CONTENT

12.5% vol.

WINEMAKING

White vinification after a short period of cryomaceration. Fermentation at controlled temperature for at least fifteen days, maturation on its noble lees passing through oak barrels for a short time.

TASTING NOTES

Very bright pale yellow and consistent. Of extraordinary intensity and freshness on the nose, very fruity with spicy hint, irresistible to drink and very long in persistence.

FOOD PAIRING

Perfect as aperitif. Pairs well with finger foods, seafood,

fresh and spreadable cheeses, risotto and

salads. Serve at 8/10° C.



FOLLOW ME TO ITALY

www.imperowinedistributors.com
In exclusivity only for Impero Wine Distributors