



LE MUFFE

DENOMINATION

Lazio IGP Bianco.

GRAPE VARIETY

50% Chardonnay, 50% Procanico.

VINEYARD

Altitude: 450 m above sea level

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 50 quintals (5000 kg or 11023 lbs) of grapes.

PRODUCTION

Harvest: solitamente tra l'inizio e la metà di novembre.

Wine-making process: The botrytised grapes are harvested in early November, to allow the morning mists to encourage the development of Botrytis cinerea, or 'noble rot', on the bunches. This mould reduces the water content in the berries, thereby concentrating their sugars and aromas, giving Le Muffe a distinctive and unmistakable flavour. The grapes are harvested by hand in several stages, depending on the extent of Botrytis cinerea infection. After being transported to the winery, the bunches undergo further selection. This is followed by gentle crushing, then, after soft pressing, the must ferments for 18 days at a temperature of around 17°C before being left to rest prior to release.

TASTING NOTES

Color: shiny gold with burnished highlights.

Aroma: Intense, with notes of saffron, resin and cinnamon.

Flavor: sweet, refined, smooth and elegant.

Pairing: It goes well with full-fat mature cheeses or blue cheeses, and particularly with goose liver pâté.

ANALYTICAL DATA

Alcohol: 14,0% Vol

pH: 3,41

Total acidity: 6,00 gr/lit

Volatile acidity: 0,83 gr/lit

Sugars: 117,80 gr/lit
