



## TI ESTI'

### MINUTOLO

#### II TI ESTI'

TI ESTI' (what is it?) Is the question that Socrates asked his interlocutors to go back to the premise, to break the rhetoric and to arrive at a rational and correct definition, clear and identified.

The "Ti esti" is the inescapable starting point for any rational comparison that evades from the clichés and identifies, in the inebriating aromas and in the inspired taste of this Minutolo, a wine with a character as bizarre as unique.

#### COMMERCIAL TOOLS

Wine name:	TI ESTI'
Name:	FIANO di PUGLIA I.G.T. PUGLIA
Alcohol:	12,5%
Color:	PALE YELLOW WITH GREENISH HIGHLIGHT
Aroma notes:	AROMATIC, WITH WHITE FRUIT SENSORS, UNRIPE BANANA, PINEAPPLE, CITRUS
FRUIT Taste:	DRY, FRESH AND SAPID IN PERFECT BALANCE WITH NOSE,
CLEARLY EVIDENT	BALSAMIC HERBS AND INTENSE VOLUME, UNUSUAL FOR A WHITE WINE.

#### AGRONOMIC DATA

Field exposure:	FLAT
Altitude:	93 Mt ABOVE SEA LEVEL
Harvest period:	SECOND DECADE IN SEPTEMBER
Production area:	CONTRADA GRASSANO DELLE FOSSE - ORTA NOVA (FG) – APULIA
Soil:	MEDIUM WEAVING WITH PRESENCE OF SKELETON AND HIGH LIMESTONE
Variety:	FIANO MINUTOLO SINGLE VARIETY
Vineyard extension:	1.30 Ha
Age of the vineyard:	17 years
Growing form:	SPALLIERA WITH SHORT GUYOT
Plants per ha:	5.434
Buds per plant:	4 to 6
Planting distances:	2.30 x 0.80mt
Bottles:	6000

