

MORE MAIORUM

IRPINIA BIANCO DOC

More than two decades after the first harvest, from the 2017 vintage More Maiorum writes a new page in its history: it becomes a blend of Fiano and Greco and takes the name Irpinia Bianco DOC.

Each of the two varieties, with its particular characteristics, contributes decisively in giving this elegant mountain white a balance of great complexity.

The wine is a tribute to the tradition of white winemaking in Irpinia, which were left to age in wood and placed for tasting by enthusiasts after a few years in the cellar: hence the name, which evokes “respect for the customs of the ancestors”.



WINE PROFILE

DENOMINATION

Irpinia Bianco DOC

VARIETY

Fiano 50% and Greco 50%

VINEYARD AND SOIL

Lapio, for the Fiano, with South-West exposure, clayey-limestone soil, with a strong presence of skeleton. The altitude is 400 m a.s.l., the training system is the espalier with guyot pruning system, the planting density is 3,000 vines/ha and the yield is about 5000 kg/ha equal to about 1.6 kg/vine
Tufo, for Greco, with South-East exposure, clayey-limestone soil. The altitude is 400 m. a.s.l, the training system is espalier with guyot pruning system, the planting density is 3,000 vines/ha and the yield is about 5000 kg/ha, equal to about 1.6 kg/vine

AGE OF VINEYARD

20 years

HARVEST PERIOD

End of October, manual harvest.

VINIFICATION AND REFINING

The two components are vinified and aged separately.
White vinification with alcoholic and malolactic fermentation in barriques at a controlled temperature (18°C-20°C). Refines for at least 18 months in French oak barriques, and further refinement in the bottle for at least 42 months.

SENSORY PROFILE



COLOUR

Deep straw yellow



BOUQUET

Very decisive, emerging mineral and marine iodine nuances, hints of candied fruit, yellow flowers and pleasant hints of vanilla and smoky notes.



TASTE

Fresh, sapid and particular persistence with hints of toasted dried fruit and notes of limestone. The softness and delicacy of Fiano are enhanced by the vibrant freshness, structure and density of Greco.



PAIRINGS

Starter

- Dishes based on shellfish, fish or legume soups, smoked provola, buffalo mozzarella.

First dishes

- Pasta or risotto with seafood or legumes and vegetables.

Second courses

- White meats, fried fish or vegetables, shellfish, smoked fish, medium-aged soft cheeses.
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AGING POTENTIAL

25 years +



SERVING TEMPERATURE

After various tasting experiences, we recommend a serving temperature of 14/15 °C

