

# MORE MAIORUM

## IRPINIA BIANCO DOC

More Maiorum, after more than two decades since its first vintage, has evolved into a blend of Fiano and Greco grapes since 2017 and is now classified as Irpinia Bianco DOC. It is an elegant mountain white wine with a strong personality, capable of enhancing the smoothness and delicacy of the Fiano grape, as well as the vibrant freshness, structure, and density of the Greco.



### 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 masl, 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, with South-East exposure, clayey-limestone soil, for Greco. The average altitude is 400 masl. 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 approximately 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.

Main course

- Pasta or risotto with seafood or legumes and vegetables.
- White meats, fried fish or vegetables, shellfish, smoked fish, medium-aged soft cheeses.



#### AGING POTENTIAL

25 years +



#### SERVING TEMPERATURE

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