

VIBRA

IRPINIA BIANCO DOC

VIBRA is the white wine that awakens the senses and sets every moment in motion. An agile, radiant wine with a fresh and immediate profile, it's designed for a new generation of wine lovers. Primarily aimed at Gen Z, it's the perfect choice for happy hours, aperitifs, and party's occasions where energy, togetherness, and authenticity take centre stage. Born from a blend of Falanghina, Greco, and Fiano grapes grown in Irpinia at an altitude of 400 meters, VIBRA stands out for its aromas of exotic fruit, rose petals, and citrus, and for its light, easy-drinking style. It proves that even a wine with low alcohol content can be naturally crafted in the vineyard and, throughout the cellar process, retain all the distinctive traits of its terroir.



WINE PROFILE

DENOMINATION

Irpinia Bianco DOC

VARIETY

Falanghina, Greco, and Fiano.

VINEYARD AND SOIL

The vineyards were carefully selected: an average altitude of about 400 meters above sea level; medium-textured soils rich in nitrogen and organic matter; predominantly north-facing exposures; and a planting density of approximately 4,400 vines per hectare. The vines are trained on vertical trellises with Guyot pruning, an agronomic choice that allows for optimal management of vigour and the vegetative-productive balance of the plant. Yields are around 9 tons per hectare, equivalent to about 2 kg per vine. These are ideal conditions to promote slow and balanced grape ripening, resulting in pronounced aromatic expression, ease of drinking, and freshness.

AGE OF VINEYARD

Ten years on average

HARVEST PERIOD

The harvest, carried out manually, takes place early, at the beginning of September, in order to obtain a wine that is naturally low in alcohol (10.5%), appreciated for its freshness and lightness.

VINIFICATION AND REFINING

Gentle pressing of the grapes, white vinification in stainless steel tanks (about 15 days) at a controlled temperature (16°C–18°C). Bottle aging for 1–2 months.

SENSORY PROFILE



COLOUR

Straw yellow with greenish highlights.



BOUQUET

Broad bouquet with notes of exotic fruit, fresh flowers, rose petal, and citrus nuances.



TASTE

Soft, fresh, light, and easy to drink.



PAIRINGS

Starter

- Sushi and sashimi (especially salmon, tuna, and avocado); Gourmet bruschetta (with confit cherry tomatoes, eggplant cream, or burrata); Vegetable or shrimp tempura; Light appetizer boards with fresh cheeses (goat cheese, stracciatella, feta), hummus, and olives.

Main course

- Risotto with mango, salmon, avocado, and sesame; Vegetable couscous with lemon and mint; Spelt or quinoa salad with crunchy vegetables and aromatic herbs; Chilled summer soup of tomato and bell pepper. Fish tacos with red cabbage, lime, and coriander; Baked Sea bream or sea bass fillet with citrus and wild fennel; Grilled chicken salad with avocado and yogurt dressing; Grilled vegetables



SERVING TEMPERATURE

10–12°C.