

Vigneti del Salento,  
**`I Muri` Bianco 2024**  
Puglia, Italy



Winemaker	<b>Danilo Gizzi</b>
Closure	<b>Synthetic Cork</b>
ABV	<b>11.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian</b>

### PRODUCER

Vigneti del Salento, is part of the Fantini group, founded by Valentino Sciotti in 1994 to produce top-quality wine from Abruzzo and (later) southern Italy as a whole. These Puglian wines are made at two wineries in the province of Taranto, on the western flank of Salento, by resident winemaker Danilo Gizzi and consultant winemaker Filippo Baccalaro. Filippo, a native of Piemonte, has been working in Puglia for almost two decades. He was originally attracted to the region by the rich, ripe flavours of the grapes that grow there. Filippo consistently aims to capture these flavours with minimal use of technology but a lot of know-how. The resulting wines are expressive of their site yet also carry the style of Fantini's other exceptional wines.

### VINEYARDS

The vineyards are located in the communes of Manduria and Sava on the Salento Peninsula. These sites benefit from excellent sun exposure, and yields are kept below maximum potential to ensure only the best quality grapes are selected. The red soils are composed of calcareous clay, rich in iron, minerals and nutrients. Almost 80% of the grapes come from old bush vines, with the remainder from trained vines that are at least 20 years old.

### VINTAGE

The 2024 vintage began with a cool spring, slowing bud break and flowering. May and June brought above average rainfall, but the persistent northerly winds, which lasted for more than 30 days, helped to keep the vines healthy during ripening. The result was fruit of excellent quality, although yields were around 20% lower than average.

### VINIFICATION

The grapes were gently pressed at very low temperatures to preserve freshness. The juice underwent cold pre-fermentation clarification before fermentation in stainless steel with selected yeasts. The wine remained on its lees in tank for two to three months before bottling.

### TASTING NOTES

Straw yellow in colour with golden reflections, this wine shows lifted aromas of peach, stone fruit and citrus. The palate is crisp, with refreshing acidity and good balance.