

Benepop Vol. I Bianco by Terra di Briganti

PRODUCER

Terra di Briganti is linked to a minimalistic approach both in the vineyard (8 hectares biodynamically farmed) and in the cellar avoiding over-produced wines. The Benepop Vol. I is one of the most successful Pet Nats in the NY market.

APPELLATION Declassified wine (no DOC)

WINE REGION Campania – Sannio



ALTITUDE

300 mt above the seal level (South and SE exposure)

SOILS

Casalduni varied nature of soils includes sandstone and clay. Marked by continental climate with snow in the winter time, rugged Sannio is the coolest part of the Campania region.

VARIETALS

50% Falanghina, 50% Fiano

YIELD PER HECTARE

7.000 kg /ha

TRAINING SYSTEM

HARVEST

Hand harvested 2nd and 3rd week of Sept.

VINIFICATION

The two varietals are separately processed from the beginning. The hand harvested grapes are carried to the cellar in 18kg bins and then double sorted, destemmed and then pressed. The must clarifies itself with static gravity in stainless steel vats where ferments with only the help of the indigenous yeast at controlled temperature. The partially sweet wine is left to refine on its lees for about 6 months. At the beginning of the Spring the wine is bottled. The natural increase of the temperature favors the resumption of the fermentation inside the bottle

and the yeast eats all the sugar in excess. It is recommended to suspend the natural sediment in the bottle before consume in order to fully enjoy this fun wine. Just turn upside the bottle a bit (not too much). 12,5% Alc by Vol.

BOTTLES PRODUCED YEARLY 4.200

WINE DESCRIPTION Almost light lemony at sight, this pet nat offers a good bubble intensity.

Appealing floral sensations and apples and citrus lead to a soft touch of white pepper. Due the presence of its own lees, the wine displays as well cidery notes and yeasty roundness.

The palate is dry (no residual sugar left) and gives way to a lingering finish marked by good supporting acidity.

SERVICE TEMPERATURE 10° C (50 F)

FOOD PAIRING Excellent option for all the antipasti, light risottos, fried fish, scallops and tempura.

CERTIFICATIONS Biodynamic (Demeter) Organic and Vegan