



INFINITUM

Puglia IGT Bianco

*Fresh citrus, white florals, and mineral undertones.
Lean and mineral-driven, it showcases the purity
of the Northern Bari region with a crystalline freshness.*

TASTING NOTES

The hue is a pale straw yellow.
The bouquet is refined and delicate, featuring hints of white fruit. On the palate, the flavor is fruity, smooth, and enjoyable acidic intellect, providing an ideal equilibrium between freshness and sweetness.

GRAPE VARIETIES

Trebbiano, Malvasia Bianca, Bombino Bianco

VINEYARDS

Apulia — hills in the north of Bari

ALTITUDE

350-400 m.a.s.l.

SOIL & VINE TRAINING

Calcareous-clayey with medium texture / Vertically trellised spurred cordon

HARVEST PERIOD

Late August - early September

WINEMAKING & AGING

Soft pressing with fermentation under controlled temperature
Steel

ALCOHOL CONTENT

12.0% vol.

BOTTLE EAN

8015393012228

BOX EAN

8015393012327

BOTTLES/BOX

06 x 750ml

PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 21 boxes of 6 bott. = 630 bott./pallet