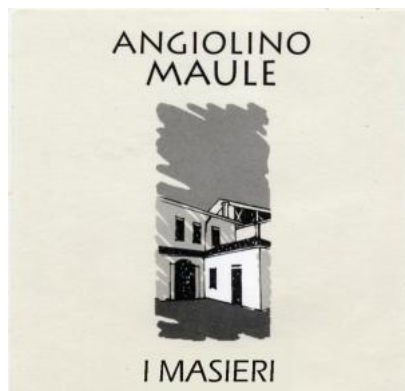


# La Bianca-Angiolino Maule

## Wines



### **"I Masieri" Bianco and Rosso:**

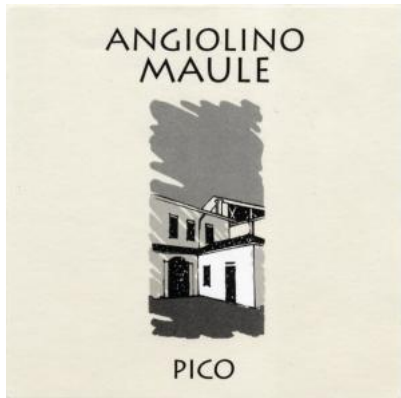
The white is made from the grapes of the second pass in the vineyard (the first being the grapes selected for the other cuvees) and from the less evocative vineyard sites. It is vinified in stainless steel with no skin contact and bottled in May or June of the following year with a minimal amount of sulfites added before bottling to stabilize the wine for travel.

The red is made from his own grapes and some purchased grapes (Angiolino is active in the practices used in the source material's vineyards) and is a blend of varying amount of Merlot, Cabernet Franc and Lagrein depending on the year. Detailed percentages can be found on the back of the bottle. The vinifications are done in open wooden vats with punching down 3-4 times a day for 12-15 days and 10 more days of skin contact before the initial racking. The wine is aged partly in stainless and in large wooden barrels. It is assembled in February and bottled early to capture the fruit and its easy-drinking style.



### **Sassaia:**

White wine made of 80% Garganega and 20% Trebbiano from better vineyard sites more rich in minerals. The fermentation in stainless steel without temperature control that normally peaks at 22-26 degrees F. It is bottled in April/May of the following year without fining or filtration. Often, part of the bottling is done without the addition of any sulfur (the wine we normally choose) and another bottling with a minimal dose of sulfites.



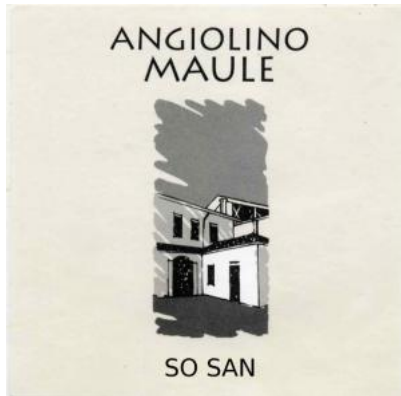
**Pico:**

Pure Garganega which is heavily selected on harvest and begins its fermentations in open vats without additions or temperature control for 2-4 days. It finishes its fermentation in large 1500ltr barrels (none new) for 12 months. It is bottled without fining or filtration.



**Recioto di Gambellara:**

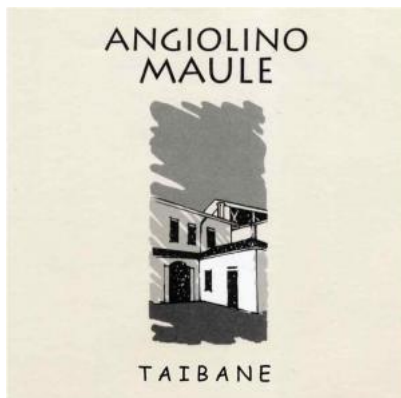
Angiolino's pride and joy. A desert wine made from dessicated Garganega grapes. The fresh grapes are hung vertically on large moveable screens and exposed to the drying winds until the month of December. (In most cases, other winemakers use flat horizontal plastic caskets which do not allow for the grapes to be free of surface contact with the plastic. Angiolino does not agree with this technique.) The grapes normally reach a potential of 33 to 37 degrees and are fermented on their skins in open vats for around 20 days in a way that reinforces the natural microbial flora. (Angiolino has tried using buried amphorae in the past, but has not been completely satisfied with the results.) At this time the natural yeasts on the skins of the grapes are less numerous and viable because of the winter cold. So Angiolino takes a small part of the must to a warmer place, the yeasts activate and he then adds it back to the larger mass of must. After pressing, the wine goes into 1500ltr barrels for 8-9 months and the alcoholic fermentations stop between 14-16 degrees. Three years after the harvest, it is put in bottle.



**"So San":**

The vines are planted on very calcareous & clay soil with white rocks of marine sedimentary origin.

After the harvest (early September), the grapes are crushed and fermented with the skins for approximately 15 days, then the wine is drawn off and aged for 18 months in 1500 liter casks.



**"Taibane":**

Pure Garganega late harvested in late November or early December directly in Taibane. Normally a good part of the berries are botrytized with aromas of overripe fruit. Spontaneous fermentation in old casks for about three months, where it remains with the lees for three years.

The wine is bottled without any clarification or stabilization treatments. This wine is only produced in more favorable years with less humidity in the months of October and November; this way the grapes remain healthy and intact on the vine. So far this wine has only been produced in 1991, 1996, 1999 and 2000.