

Il dilucolo dell'alba

The first light of dawn breaks the darkness of night, flooding our land with clarity and brightness at the morning's first rays. That same aura once captivated Frederick II: "If the Lord had known this plain of Apulia, light of my eyes, He would have stopped to live here."

"Dilucere" — from Latin, meaning "to become clear, to be revealed" — carries with it a tribute to our essence, transformed into a delectable nectar. Its intense color in the glass evokes the sensations of summer: long sunny days among the paving stones and rose windows of the city of Lucera, the pale stone architecture, the vineyards, and the geometric patterns of golden wheat fields, stretching all the way to the white foams of the Gargano coast.

IGT Daunia Bianco

Production area: Contrada Capitolo, Lucera (FG) – Apulia

Cultivation method: Organic farming

Grape varieties: Bombino Bianco, Malvasia Bianca 50%

Planting density: 2.50 × 1.00 m

Vines per hectare: 4,100

Average vine age: 5 years

Training system: Part spur cordon, part Guyot

Soil characteristics: Stony calcareous

Altitude: 191 m a.s.l.

Yield per hectare: 4.5 t/ha

Harvest period: Mid to late September

Harvest method: Manual, in 15 kg crates

VINIFICATION AND AGING

Alcoholic fermentation: spontaneous, in stainless steel at 18–20°C

Malolactic fermentation: fully carried out in stainless steel

Aging: 6 months in stainless steel tanks

Unfiltered, unstabilized

Alcohol: 12%

Serving temperature: 10–12°C

Bottle size: 0.75 L Burgundy-style

Label illustration: Festina Lente

TASTING

Visually, it shows a straw-yellow color with greenish reflections. On the nose, it is clean and fragrant, with notes of peach and rose, finishing with a hint of citrus. On the palate, it reveals freshness, sapidity, and persistence. Its elegance makes it an extremely versatile wine, perfect for aperitifs, seafood and vegetable first courses, and white meats.

DILUCÈRE

