

Nomen Omen

"Nomen omen" — just as an eclectic person draws from different opinions, genres, and schools in arts and sciences to create a harmonious new synthesis, so "L'Ecclettico" embodies the union of intuition and winemaking science.

In the past, it was customary for those with a home cellar, to ensure longer preservation of white wines, to let them "cook"—that is, to vinify them as reds with extended skin maceration. Today, sip by sip, one discovers a wine that resists a single interpretation, prized for its innate versatility and its ability to adapt, thanks to an ancient winemaking process, to new and modern expressions.

Orange Wine

Production area: Loc. Mezzana Grande, Lucera (FG) – Apulia

Cultivation method: Organic farming

Grape varieties: Bombino Bianco, Malvasia Bianca

Planting density: 2.50 × 1.00 m

Vines per hectare: 4,100

Average vine age: 20 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 with skin maceration for approximately 8–10 days at a controlled temperature of 18–20 °C

Malolactic fermentation: fully carried out in stainless steel

Aging: 8 months in stainless steel tanks and 8 months in bottle

Unfiltered, unstabilized

Alcohol: 12.5%

Serving temperature: 13–15 °C

Bottle size: 0.75 L Burgundy-style

Label illustration: Gianluca Biscalchin

TASTING

"L'Ecclettico" shows a straw-yellow color with golden reflections, slightly hazy due to the lack of filtration. On the nose, it reveals pronounced aromas of ripe fruit with a subtle hint of flint. On the palate, it is full-bodied, with balanced acidity supported by marked sapidity, giving it excellent versatility for food pairings.

L'ECLETTICO

