
MASSERIA FURFANTE BOMBINO BIANCO



Region: Puglia, Italy

Appellation: Puglia IGT

Grapes: Bombino Bianco

Farming: Integrated Pest Management

Age of vines: Vineyards were planted between 2000 and 2005

Altitude & Soil Type: 215 M, limestone of marine origin

Typical Harvest Time: Third week of September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel using selected yeasts

Aging: Aged in stainless steel for two to three months

Finishing: Fined with potato and carbon

Production: 40,000 bottles annually

Notes from Oliver:

Masseria Furfante is a second label produced by Rivera, a family-owned winery in northern Puglia, near the city of Andria and the remarkable Schwabian castle called Castel del Monte. While the Rivera family has only been bottling since the 1950's, they've been practicing viticulture in the region since the 18th century, their estate has existed since at least the 12th.

Their white wine is made with a native grape called Bombino Bianco, which has been grown in this area for centuries. According to Ian D'Agata's *Native Wine Grapes of Italy*, "Its name probably derives from the unique shape of the bunch, which resembles that of a cuddling infant," (202). A crisp, dry, easy-drinking white, with citrus and herbaceous notes with good minerality. Delicious with most cheeses, seafood, and light meat dishes.