



PODERNUOVO
A PALAZZONE
DI GIOVANNI BULGARI

NICOLEO

IGT 2018

The quest for excellence and love for nature has always been a passion of the Bulgari family and has brought about intense research and development of the different potentialities of the local terroirs, which have generously given back three different qualities of harmonious red wines. Giovanni Bulgari, chief executive of Podernuovo and the creative soul of this venture, is naturally drawn to all environmental issues, and considers respecting nature an essential element while creating his wine. Finding a balance and harmony by reducing carbon dioxide while processing the grapes is the company's objective. The Podernuovo estate is located in the hamlet of Palazzone, in the municipality of San Casciano dei Bagni, on the border between Lazio and Umbria. Podernuovo is in a protected triangle within Tuscany, where the land is still cultivated, and mankind has respected the balance of environment and territory, as well as its ancient farming traditions.

Nicoleo is a wine whose name comes from the two sons of Giovanni: Nico and Leone Bulgari. Two personality and two types of grape, Greghetto and Chardonnay, create the new white wine in Podernuovo.

GRAPES VARIETIES: Grechetto and Chardonnay.

TRAINING SYSTEM: Guyot.

SOIL: Clayey with limestone stripes.

HARVEST: First half of September.

ALCOHOL CONTENT: 13% by volume.

EAN CODE: 8 056736 98032 3

VINIFICATION: Alcoholic fermentation at controlled temperature in stainless steel basins: in barrique with batonage. Aging for 9 months in inox vats and barriques and 5 months in bottle.

TASTING NOTES: Nicoleo has a light straw yellow color with greenish reflections. The nose gives fresh aromas of green apple, peach, almond and white flowers. The palate is fresh and mineral.

FOOD PAIRING: A great choice to match with pasta, vegetarian dishes, appetizers and snacks, lean fish and cured meat.

SERVING TEMPERATURE: 12-13 °C.

