



AZIENDA AGRICOLA MUSELLA

Verona IGT Pinot Bianco 'Fibio'

We've discovered a modern-day Garden of Paradise at Azienda Agricola Musella, not far from Verona. This inspiring biodynamic estate is a regional treasure, with some 1,000 acres of wild forestland, fruit and olive trees, and hillside vineyards dedicated to native grapes Corvina, Corvinone and Rondinella. Since 1995, the Pasqua Di Bisceglie family has worked to return this grand estate to its noble viticultural past. Musella's biodynamic credentials are serious. Certified by Demeter, the family works tirelessly to ensure that the natural beauty and health of their 60 vineyard acres remains in balance. Today, Musella wines are the true benchmarks for naturally made Valpolicella and Amarone.



WINERY: Azienda Agricola Musella

WINEMAKER: Enrico Raber

ESTABLISHED: 1995

REGION: ITALIA • Veneto • San Martino Buon Albergo

APPELLATION: Verona IGT

BLEND: 100% Pinot Bianco

VINEYARDS: One of the estate's youngest vineyards, planted in 2012 according to biodynamic principles. Approx. two acres of vines sit on a plateau, with soils of clay and "tufo," a type of gritty, porous limestone.

AGE OF VINES: 3 years

WINEMAKING: Hand-harvested in mid-August. Pressed; must chilled to 54 degrees F to precipitate gross lees. Fermented on indigenous yeasts in an unlined cement egg. Aged for one year in cement egg on fine lees; the wine is left to rest untouched during this time. Bottled unfiltered and unfiltered, with minimal sulfur added at bottling.

TASTING IMPRESSIONS: Aromas of orange blossoms, orange and lemon oil, yellow stone fruit, light herbs. Highly perfumed. Medium-bodied, with flavors of pineapple, yellow fruits, white pepper spice.

PAIRING SUGGESTIONS: As an aperitif; with soft-rind cheeses; grilled salmon; Thai-spiced fish dishes



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