



VINITY
WINE COMPANY

Muni Di Daniele Piccinin Muni Bianco

Appellation: Veneto IGT, Lessinia

Region: Veneto

Type: White, dry

Varietals: 70% Chardonnay, 20% Durella (Rabbiosa), 10% Pinot Grigio

Muni Bianco stands out for its simplicity and freshness. The distinctive fruit notes come from the Chardonnay and Pinot Grigio that, blended with Durella, produces a surprising sapidity. All grapes are dry-farmed. There is no temperature control. All farming and processing is organic/biodynamic/equivalent with low sulphites (36 mg/L) and all fermentation is spontaneous. The wine is unfinned and unfiltered.

Tasting Notes

Color: Light straw yellow with greenish highlights.

Bouquet: Flinty minerality, crisp white orchard fruit and citrus.

Taste: Mineral, white orchard fruit, bright acidity and a fresh finish.

Alcohol: 12.5%

Serving Temperature: 12/14° C (54-57° F).

Food Pairing

Pair with white-meat fish dishes, buttery pastas, creamy cheeses.

Vineyard Notes

A blend of fruit from four vineyards: Cengielle, Lovato, Rivato, and Galore. The majority of work is carried out by hand.

Elevation: 300-500 meters (980-1,650 feet) a.s.l. on a steep slopes

Exposure: South/South-east.

Soil: Argilo-calcareous

Training System: Simple Guyot and Veronese pergola

Winemaking Notes

Harvest: Ranges between the third week of September to the first week in October

Vinification: For the Chardonnay, maceration for one day on skins and fermentation in stainless steel. For the Durella, direct pressing and fermentation in stainless steel.

Ageing: 10 months – 80% passage in barrique / 20% in 10hl Botti



Muni Di Daniele Piccinin In 2006

Daniele Piccinin made his first white blend of Chardonnay and Durella. He studied winemaking under the tutelage of Angiolino Maule, a famous natural winegrower. He purchased grapes from Angiolino and made wine with him through 2009. His grandfather had made wine in the hamlet of Muni in the Alpone valley northeast of Verona. Daniele chose this place for his winery to have a link with the land of his roots. In 2010 he made the first wine from his own cellar in Muni. Now Daniele has 7 hectares located in Sant Giovanni Ilarione, in the province of Verone, between 300 and 500 meters above sea level. The slope of the vineyards means that the majority of the work is carried out by hand. It is a family business and now produces 15,000 bottles. Daniele has taken it upon himself to champion the local grape Durella, a rare, autochthonous grape with only around 300 hectares total hectares planted.