



Domus Hortae Fiano Ti Esti'



Ti esti—“What is it?”—is the question Socrates posed to his interlocutors, inviting them to return to the essence, strip away rhetoric, and arrive at a rational, precise, and unmistakable definition. This fundamental inquiry, *Ti esti*, serves as the indispensable starting point for any meaningful dialogue that transcends clichés. In the captivating aromas and whimsical flavors of this Minutolo, we discover a wine as unconventional as it is singular—a true embodiment of character and individuality.



Varietal: Minutolo

Appellation: Bianco IGT Puglia

Production Zone: Ortanova (FG)

Soil: Skeleton and Limescale

Vinification and ageing: It is crafted from hand-harvested grapes, gently pressed and fermented in temperature-controlled stainless steel tanks. The wine is aged on fine lees for a few months, enhancing its texture, minerality, and aromatic complexity, before bottling.

Tasting Note: Dry, fresh, and savory, this wine perfectly mirrors its aromatic profile. Notes of balsamic herbs emerge, complemented by an unexpectedly intense volume — rarely found in a white wine.

Food Pairing: This wine's floral notes pair beautifully with creamy LaTur and burrata, enhancing its aromas and balancing its salinity. However, sharper, acidic dishes like the pasta clash, highlighting its bitter finish. Creamy pairings unlock its full potential.