



Wijnfiche

Mancini – Impero – Blanc de Pinot Noir | Marche IGT | Pinot Noir Italy (MARCHE) – 2025

Domain

Fattoria Mancini

Fattoria Mancini, a winery founded in 1861, is located at the northernmost tip of the Marche region in central Italy, on the Adriatic coast. The estate comprises approximately 20 hectares of vineyards within the Monte San Bartolo Nature Park, close to the spectacular high cliffs of Focara, a headland rising steeply above the Adriatic Sea, just a few kilometres from Pesaro. The cool microclimate of this north-facing coastal area, combined with its limestone-rich sandstone soils, enables us to produce wines with excellent ageing potential and a perfect balance of structure, depth, freshness and elegance.

Vinification

IMPERO Blanc de Pinot Noir is the result of the winery's more than fifty years of experience in vinifying Pinot Noir into white wine and, above all, of its desire to produce a distinctive white wine made exclusively from grape varieties traditionally cultivated by the family. Since the release of its first vintage, produced from the 1998 harvest, this wine has rapidly become a true flagship of the estate. It is made by gently pressing whole grape bunches, taking the utmost care to minimise skin contact and colour extraction. This is followed by fermentation in barriques and twelve months of ageing in wooden barrels.

Taste

A characterful and complex Blanc de Noir, with refined aromas of ripe apple, peach and citrus, complemented by subtle notes of vanilla, aromatic herbs and toasted oak. The palate is full-bodied and creamy, with a beautiful structure, fresh acidity and a pronounced mineral character. The long, dry finish combines elegance with a delicate saline note.

Food pairing

Fish in sauce | White meat | Risotto with mushrooms | Cheese - cheese pater

General information

Type: White wine

Grape varieties: Pinot Noir (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex with oak

