



P5S BIANCO 2024

BOTTLES PRODUCED: 504

For this vintage of **P5S**, I could not have chosen any other variety. I first encountered it in 2007 and, ever since, it has accompanied every harvest of my career. Having been born and professionally raised as a red wine winemaker, it was this grape that made me fall in love with crafting great white wines. Year after year, I continued exploring new interpretations of harvest timing, fermentation, and ageing. I have always affectionately called it **the clown of Umbria**, inspired by the unmistakable shape of its bunch, with a distinctive split at the bottom that resembles two large feet. Behind this curious appearance lies an extraordinary grape capable of expressing elegance, character, and remarkable ageing potential.

The freedom of this project allowed me to be more daring than ever before: **an extended skin maceration, always guided by balance**, and an ageing process designed to accompany the wine without ever masking its identity. A tribute to a variety that, in my opinion, deserves a place among the finest expressions of Italian winemaking.

The 2024 vintage is simply my way of saying thank you to this extraordinary variety.



Alessandro Meniconi

ORIGIN

P5S BIANCO 2024 is made entirely from an ancient indigenous grape variety of Umbria. Here, among stony soils, hillside vineyards and marked day-to-night temperature variation, this grape expresses a personality of rare elegance, outstanding minerality, and remarkable ageing potential.

The grapes come from a single vineyard approximately thirty-five years old, situated at 350 metres above sea level. Its low planting density naturally limits production, encouraging greater concentration and exceptional fruit quality.



HARVEST & VINIFICATION

The grapes were harvested during the second half of October, once full ripeness had been achieved. Every bunch was carefully **hand-selected** and picked into shallow crates during the coolest hours of the day, preserving the integrity of the fruit until it reached the winery.

The grapes were processed at low temperature under hyper-reductive conditions, then destemmed and transferred to stainless steel for spontaneous fermentation, without selected yeasts and with prolonged skin contact.

Skin maceration continued for one hundred and twenty days after harvest. An exceptionally long period, managed with precision to build complexity and structure while preserving the elegance of the fruit. It is a wine I like to describe as **macer-amato**: crafted through maceration with love, patience, and respect.



AGEING

At the end of maceration, the wine matured in **concrete and glass**, materials chosen to preserve its fruit, acidity, and minerality. It then spent its final three months in **French oak barriques** crafted from Allier forest oak, with the sole purpose of bringing harmony without concealing the wine's identity. No fining was carried out.

The wine was bottled on 6 November 2025, during the waning moon, and was then aged in bottle for more than eight months before release.



IN THE GLASS

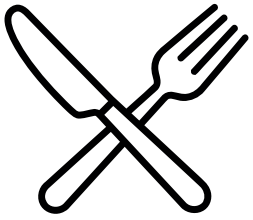
The wine displays a deep, brilliant golden colour with subtle green reflections, revealing both vitality and remarkable ageing potential.

The bouquet is layered and refined, where the extended skin maceration brings **complexity** while preserving the **purity of the variety**. Mineral notes, ripe citrus fruit, Mediterranean herbs, and delicate balsamic nuances merge with effortless elegance.

On the palate, it is **broad, vibrant, and savoury**. Its structure is supported by lively acidity, leading to a long, precise, and **elegant finish**. A deeply **gastronomic wine**, capable of continuously evolving in the glass.

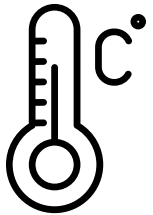


FOOD PAIRING



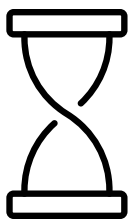
An ideal companion to richly textured fish, shellfish, white meats, mushrooms, truffles, mature cheeses, and the traditional cuisine of Umbria. It also pairs with remarkable ease alongside spicy dishes and contemporary Asian cuisine.

SERVING



Serve at 10–12°C, avoiding excessively cold temperatures so the wine can fully reveal its complexity. Allowing the wine to breathe before serving will further enhance its depth and elegance.

AGEING POTENTIAL



This is a wine conceived to challenge time. Its vibrant acidity, structure, and extended ageing ensure an extraordinary capacity for bottle development.

The 2024 vintage has been sealed with a technical cork guaranteed for at least thirty years and certified TCA-free, ensuring the ideal conditions for its long evolutionary journey.

It all began with
the **Spark** of a dream...
and I realized that only true **Sense** could
turn it into reality.

I searched for the land that could tell its
story, until I found the **Soil** that felt like
home, the **Sun** that preserved its soul, and
with my **Skills** I gave shape to a new story.

Today, that story is called P5S