

FIANO

GRAPE VARIETY: Fiano

PRODUCTION AREA: Provinces of Brindisi and Lecce, in Southern Italy

TRAINING SYSTEM: Counter-espalier with spurred cordon

SOIL: Medium-textured

PLANT DENSITY AND YIELD: 4000 plants per hectare and 2 kg of grapes per plant

HARVEST: Manual harvest, carried out at night, avoiding the high temperatures of the summer days and preserving the freshness and natural acidity of the grapes.

The bunches are collected in 5 kg baskets to preserve their integrity and to avoid an early fermentation

VINIFICATION: After crushing follows a cold maceration of 6-8 hours, to improve the aromatic extraction. It follows the soft pressing, the static clarification of the must and the fermentation. The fermentation lasts 10-12 days at a controlled temperature of 16-17 °C, to preserve freshness and aroma

AGEING: 3 months in steel tank

ALCOHOL: 12,5%

TASTING NOTES: Lemon-green colour, with intense aromas of citrus and tropical fruits, like melon and banana, some saltiness and mineral notes. On the palate it is balanced, fresh, with a good acidity and lingering finish

SERVICE: 8-10 °C

FOOD PAIRING: Seafood, fish dishes, fresh and light cheese, salad and grilled vegetable.

