



Fiano IGT



VINTAGE
2013



APPELLATION
Salento IGT



AREA
Salento, Puglia



GRAPES
Fiano



ALCOHOL LEVEL
13%



SERVING TEMPERATURE
50°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested, crushed and de-stemmed. The must is extracted in soft bladder presses, with fermentation taking place at temperatures between 64°-68°F. The wine is aged for 6 months in stainless steel tanks, followed by 3 months in bottle.

COLOR

Light straw color with green hues.

BOUQUET

Aromatic with apricot, nectarine, gardenia, and honey notes.

PALATE

Dry, medium bodied, crisp and reveals youthful apricots, stone minerals, and a rich texture that leads to a refreshing finish.

FOOD PAIRINGS

Linguini and clams, caprese salad and simple pasta dishes.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAIGN SUPPORTED
BY REGULATION EC N. 1308/13