



## Fiano IGT



**VINTAGE**  
2014



**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 yellow color with green hues.

### BOUQUET

Intense and fruity with fresh hints of almond blossoms, peach and honey.

### PALATE

Dry, medium bodied and crisp, revealing perfectly ripened 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



CAMPAGNA SUPPORTED  
BY REGULATION EC N. 1308/13