

Fiano

IGT



APPELLATION

Salento IGT



AREA

Salento, Puglia



GRAPES

100% Fiano



ALCOHOL LEVEL

13%



SERVING TEMP.

50°F - 54°F



BOTTLE SIZE

750 ml



LABELS BY MASSERIA ALTEMURA

Altemura Primitivo DOC

Negroamaro IGT

Sasoso Primitivo IGT

Rosato

Fiano IGT



TOP WINE AWARD

Long Beach Grand Cru

Gold Medal - Vintage 2013

LA Int'l Wine Competition

Silver Medal - Vintage 2014

VINIFICATION AND MATURATION

The grapes are machine harvested, crushed, and de-stemmed. The must is extracted in soft bladder presses. Then, after being cullled, it is fermented and kept at temperatures between 64° and 68°F. The wine is aged for six months in stainless steel tanks, followed by three months in the bottle.

COLOR

Light straw 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 COMBINATIONS

Linguini and clams, Caprese salad, or simple pasta dishes.



PRODUCER

Produced and estate-bottled by:

Masseria Altemura

Strada Provinciale, 69 - Loc. Torre Mesagne

72028 Torre Santa Susanna - Brindisi

www.masseriaaltemura.it

f/MasseriaAltemura

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IMPORTED BY ZONIN USA, INC - 3363 163rd Street, Suite 606, North Miami Beach, FL 33160
PHONE 305 456 7196 FAX 786 364 0289 WWW.ZONINUSA.COM