

LIBERI TUTTI

Fiano
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA
ORGANIC



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GRAPES:
100% Fiano

VINEYARD AREA:

Selected organic vineyards in the Salento area of Puglia. The vines are trained in the Guyot system.

The plants are an average of 8 to 12 years old, planted at a density of approximately 5,600 vines per hectare.

HARVEST:

The bunches of grapes are carefully picked up by hand at the end of August.

VINIFICATION:

After de-stemming, the grapes are gently pressed. The must is then chilled to 12°C and left to rest for 18 hours. Fermentation takes place using selected yeasts at a controlled temperature of 18°C and lasts approximately 10 days. After fermentation, the must is left to rest on its lees for approximately 3 months.

WINEMAKER'S NOTES:

This Fiano is straw yellow in colour with floral perfumes, with hints of mango, sage and acacia. It is crisp and refreshing, well-balanced with exotic fruit notes on the finish. Delicious with a Caesar salad, fish or vegetable tempura or salmon.