

## 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:** 4 months in steel tank

**ALCOHOL:** 12,5%

**CALORIES:** 91 kcal / 100 ml

**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.

