

Technical Sheet:

IDENTITA' FIANO SALENTO IGP 2021 da uve leggermente appassite

DENOMINATION	White Wine Fiano Salento IGP, produced by slightly dried grapes.
VARIETY	Fiano.
ALCOHOL	13,00 % vol.
PRODUCTION AREA	Production southern of Salento (Puglia).
SURFACE	Production is spread on an area of about 2 hectares.
ALTITUDE	Between 150 and 400 meters above sea level.
SOIL	The soils are tuffaceous, fresh, shallow and with rocky outcrops.
IMPLANT DENSITY	3000 – 3500 vine/ha.
CULTIVATION TECHNIQUE	The breeding system is the Counter-espalier with a cordon spur pruning.
HARVEST	From 10 th to 20th of September, harvested by hand.
WINEMAKING AND AGING	Fiano is an ancient white grape variety. It is harvested in late september, during the early hours of dawn. The winemaking starts with a strict selection of grapes that will be softly pressed at the beginning of soak in the cellar, followed by a natural decantation in stainless steel tanks and an alcoholic fermentation at a controlled temperature. Winemaking phases are done in the production area where wine undergoes a slight aging time on the fine lees.
TASTING NOTES	Bright and intense color, aromas, floral aromas of bay leaf, rosemary and sage. Fresh, strong and juicy taste of tropical fruits and ripe white peach.
FOOD PAIRING	Excellent aperitif wine, it well joins starters, fish dishes and white meats.
TASTING TEMPERATURE	8 - 10° C.

