



IL150 FIANO SALENTO I.G.P. BIANCO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Fiano, also known by the name Apiano, is an ancient southern vine whose cultivation dates back to Roman times. The name derives from the Latin word Apianus (bee) for the sweetness of its berries and as such, it is much appreciated by bees.

VINIFICATION

Soft pressed to preserve the fruity and floral taste. After a cold cryomaceration, slow fermentation at a low temperature takes place for about two weeks in order to best express its distinctol-factory notes. After three months resting in steel, the wine is bottled.

TASTING NOTES

COLOUR

Straw yellow.

AROMAS

Hints of white flowers, exotic fruit and honey.

PALATE

Fresh and mineral. Notes of yellow fruit, citrus and hazelnut. It has a refined and persistent finish.

PAIRING RECOMMENDATIONS

Appetizers that are based on fish, fresh cheese and white meats.

SERVING TEMPERATURE

10-12° C



IL150 FIANO
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GRAPE VARIETIES

Fiano 100%

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

50/100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

TRAINING SYSTEM

Spalliera

STRAIN DENSITY

6000/ha

OUTPUT PER HECTARE

90 q/ha

GRAPE YIELD IN WINE

65%

AVERAGE AGE OF VINE

20 years old

HARVEST

In early August.

FERMENTATION

Stainless steel.

AGEING

In bottle

DEGREE OF ALCOHOL

12.5%

ACIDITY

6.0 g/l