



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.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

50/100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

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.

DEGREE OF ALCOHOL

12.5%

SERVING TEMPERATURE

10-12° C