

## Fiano IGT Puglia



### TYPE OF WINE

Still white wine

### MAIN GRAPES

Fiano

### PRODUCTION AREA

Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)

### SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

### HARVEST

Relatively soon in the second half of August.

### VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

### COLOUR

Straw yellow with greenish hints

### BOUQUET

Intensely flavored and aromatic with floral and fruity notes of pear and toasted almond that over time develop more spicy and nutty notes.

### TASTE

Palate with a floral aroma and notes of honey and spice with the potential to continue improving with bottle age.

### FOOD PAIRING

While in Italy it commonly is used with fish and shellfish, it also goes well with chicken, pork and veal with any sauces that are not strongly citrusy. Suitable to several kinds of cheeses.

### SERVING SUGGESTION

Serving at room temperature, about 18-20°C.

### ALCOHOL CONTENT

12,5%

[Baros ( 75 cl )], [12,5% vol]