

NOTAMENTO

WHITE WINE FROM FIANO GRAPES IN BLEND (SUPER PREMIUM)

Profound, refined, vibrant. A wine with great personality and fineness that fully expresses the character of Fiano, enhanced by the fragrances of Pinot bianco and Sauvignon blanc.



CLASSIFICATION: Puglia IGP white – Fiano

ZONE OF ORIGIN: Puglia

GRAPES: 90% Fiano 5% Pinot bianco 5% Sauvignon blanc

VINIFICATION: Gentle stripping in a destemmer with swinging cage, soft crushing and brief cold maceration. Light pressing and clarification of the first-pressing must by decantation in an oxygen-protected environment. Slow low-temperature fermentation in stainless steel tanks with a part in oak casks.

MATURING: Batonnage for 6 months on the fine lees in stainless steel tanks and in barriques.

COLOUR: Deep straw-yellow with golden hues.

AROMA: A voluptuous indelible composition of flowery and fruity notes on the nose, of a rare intensity and richness that, at times, reveals slight hints of spices and minerals.

FLAVOUR: Enfolded, dense, fresh, and well-orchestrated, it surprises with its very persistent finish.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 6,0 g/l

RESIDUAL SUGAR: Dry

SERVE AT: 10-12°C

RECOMMENDED FOOD PAIRINGS: Exceeding expectation on the nose and palate, it invites pairing with haute cuisine dishes made with fish, seafood, and fish or vegetable risottos, poultry and white meat, and also salads and mild cheese.

TYPE OF GLASS: Tulip, Renano

