

SERRITELLA

WHITE WINE FROM FIANO GRAPES (PREMIUM)

Dynamic, fine and summery. A Fiano monovarietal that is an elegant identifying expression of the link between vine and the earth in an exclusive combination of complexity and typical characteristics on nose and palate.



CLASSIFICATION:	Puglia IGP white – Fiano
ZONE OF ORIGIN:	Puglia
GRAPES:	100% Fiano
VINIFICATION:	Soft crushing of whole bunches in an oxygen-protected environment. Clarification of the first-pressing must by natural decantation and long fermentation in stainless steel vats at a low temperature.
MATURING:	Batonnage for 4 months on the fine lees in stainless steel tanks under inert gas cover.
COLOUR:	Bright straw yellow
AROMA:	A bewitching fineness and complexity of fruity and flowery notes with hints of dried fruit, thyme and candied citrus.
FLAVOUR:	A vibrant acidity and good texture are rounded out by a fine mineral weave.
ALCOHOL CONTENT:	12,5% vol.
TOTAL ACIDITY:	6,0 g/l
RESIDUAL SUGAR:	Dry
SERVE AT:	8-10°C
RECOMMENDED FOOD PAIRINGS:	It goes well with antipasti, risottos, soups and minestrone, fish and white meat.
TYPE OF GLASS	Tulip, Renano

