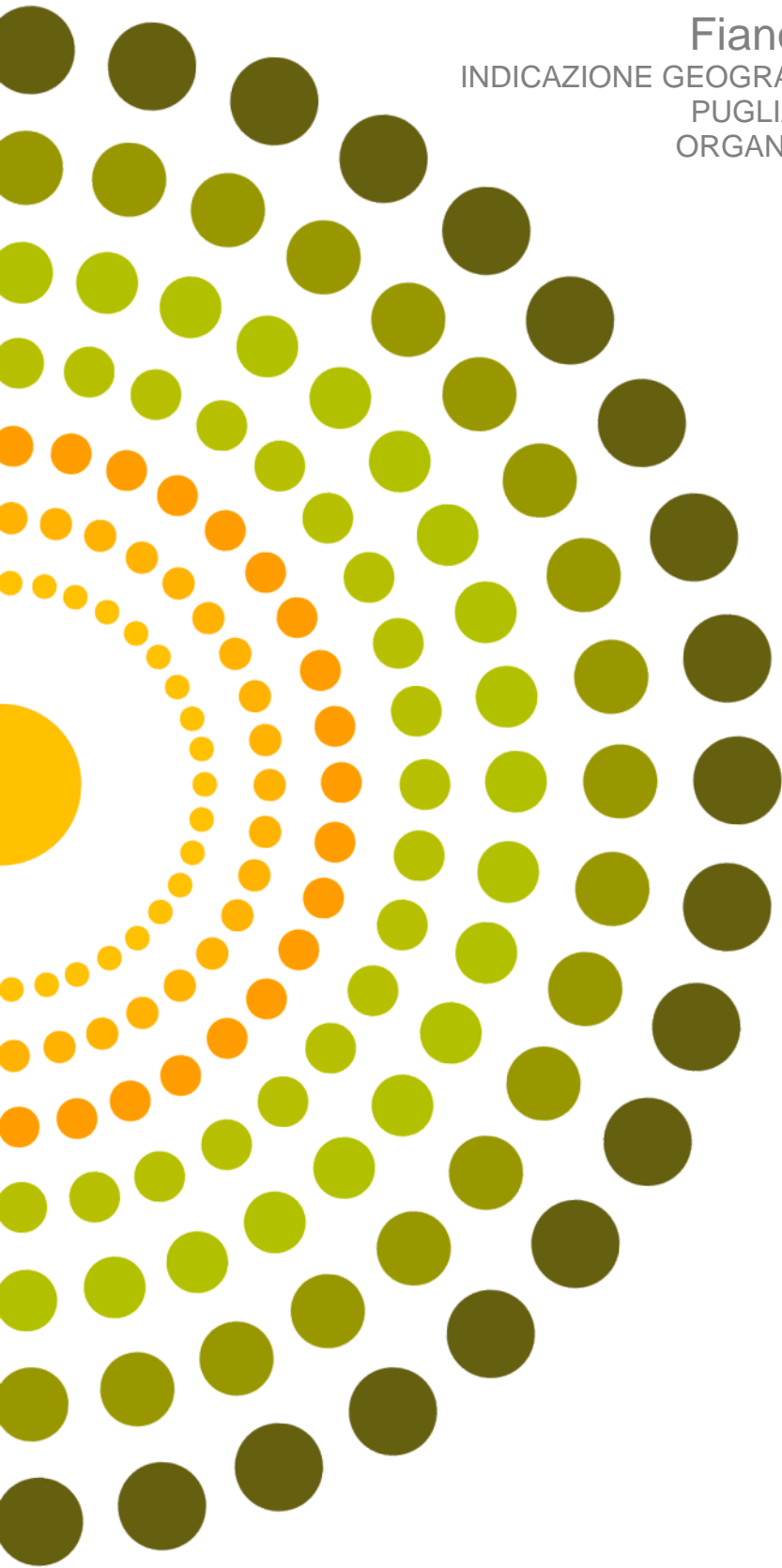


MAREE

d'ione

Fiano
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA
ORGANIC



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GRAPES:
100% Fiano

VINEYARD AREA:

Selected organic vineyards in the province of Taranto, in the southern Italian province of Puglia. These vines are trained in the spurred cordon system.

The plants are an average of 8 to 12 years old, with a plant density of approximately 4600 plants per hectare and an average yield of 2 kg per plant.

HARVEST:

Manual harvest occurs towards the end of August.

VINIFICATION:

After de-stemming, the grapes are delicately pressed. The must is then chilled to 12°C and left to rest for 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 18°C and will last approximately 10 days. Following fermentation the wine is left to rest on its lees for approximately 1 week.

ALCOHOL:
12.5%

WINEMAKER'S NOTES:

Pale yellow in colour. On the nose it is fragrant and floral, with hints of mango, garden sage, acacia and exotic fruit.

The palate is refreshing and well balanced, with a crisp and clean acidity and an elegant and persistent finish.