

ZENSA



Fiano
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA



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GRAPES:

100% Fiano

VINEYARD AREA:

The Fiano grapes are selected from low-yielding, fully organic vineyards in the Salento area of southern Puglia. These vines are trained in the spurred cordon system.

The plants are an average of 10 to 15 years old, with a plant density of approximately 5000 plants per hectare.

HARVEST:

The grapes are carefully picked by hand in end-August. Harvest only occurs during the early hours of the morning to ensure that the fruit maintains its freshness as it travels to the winery.

VINIFICATION:

The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. The clarified must is then racked and placed in stainless steel fermentation tanks. Fermentation is carried out using selected yeasts at a controlled temperature of 18°C. Following the fermentation the wine is then left to rest on its lees for approximately 1 week.

ALCOHOL:

13%

WINEMAKER'S NOTES:

The wine is straw yellow in color, with an elegant floral aroma of mango, peaches and sage. On the palate is crisp and refreshing, with tropical notes and exotic fruit.

The finish is incredibly well balanced, long and persistent.