

PRODUCTION AREA

Guagnano (LE).

TRAINING

Guyot (5,000 plants per hectare).

HARVEST

Mid-September.

VINIFICATION

After being destemmed and crushed, the must is macerated with skin contact for approximately 24 hours at temperatures between 5-8° C. in order to extract the primary aromas of classic Fiano. At the same time, temperature control during maceration helps to limit tannic extraction. After racking, the must is fermented at 14° C. in stainless-steel vats until alcoholic fermentation is completed.

AGING

The wine is then aged for 4 months on its lees in stainless-steel at 10° C.

AGING POTENTIAL

From 1-3 years, with superb evolution of the fruit's color.

COLOR

Green hints on straw gold give a preview of the wine's vibrant freshness and tenacity.

NOSE

Stone and exotic fruit alternated by delicate floral notes and fresh herbaceousness.

PALATE

The same fruits and floral notes reappear on the palate with the wine's brilliant acidity prolonging their flavors in the mouth. The balance freshness and delicacy give this wine particularly harmonious in all of its elements, rewarding the wine lover in terms of its equilibrium, persistence, and complexity.

PAIRING

An extremely versatile wine, excellent for haute cuisine seafood but also ideal for classic Salento vegetable-based first and second courses. It also works well with light and lightly aged cheeses.

SERVING TEMPERATURE

11° C. (52° F.).

