



 *Fiano 100%*

 *VOL.*  *750 ml*
12%

AREA OF PRODUCTION

Provinces of Brindisi and Taranto. Poor soils of calcareous type, tending to clayey.

WINEMAKING AND AGING

Gentle pressing of the grapes at very low temperatures. Static pre-fermentative clarification. Alcoholic fermentation in stainless steel tanks; ageing in steel for about 3 | 4 months.

TASTING NOTES

Brilliant straw yellow color with greenish reflections; intense and complex bouquet that recalls important notes of citrus, white flowers and hay. Fresh, balanced and mineral on the palate.

FOOD PAIRINGS

Ideal served with appetizers, shellfish and fish dishes. Pleasant also combined with soft cheeses and white meats.

SERVING TEMPERATURE

12-14 °C



PACKAGE SIZE
171X 25 LX 32 H



PALLET (EPAL 120X80)
110 BOX / 660 BOTTLES



PALLET (USA 120x100)
140 BOX / 840 BOTTLES



EAN
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Aziende Agricole
D'ADDARIO