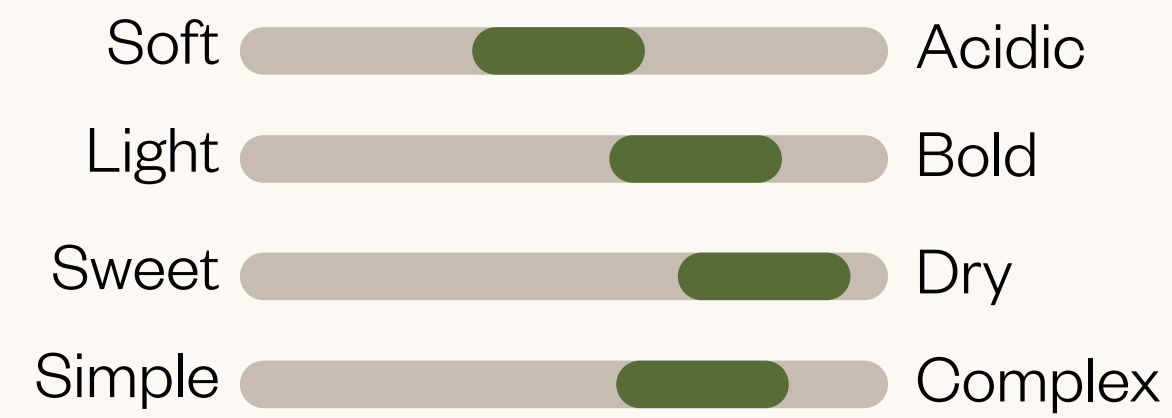


Fiano by Antica Enotria

TYPE	Full white
VINTAGE	2021
VOLUME	75 cL
ALC. CONTENT	12,5 %

Wine profile



Tips to enjoy



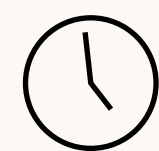
FOOD PAIRING

The minerality of this wine pairs perfectly with fish dishes, such as seabass or octopus but also pairs well with white meats



SERVING TEMPERATURE

10 °C



AGING POTENTIAL

3 - 5 years

Tasting notes

NOSE Aroma's of yellow flowers, peach and candied oranges

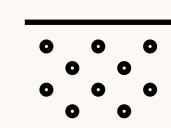
MOUTH Round and full bodied with subtle hints of citrus. The minerality of this wine persists with a salty tingling in the back of the mouth

Vineyard and vinification



GRAPE VARIETIES

Fiano



TERROIR

Limestone



TERRAIN AND ELEVATION

By the sea 40m



LOCATION

Cerignola, Foggia, Puglia

VINEYARD

Organic cultivation. Manual Harvest in the second week of October

VINIFICATION

The grapes are crushed directly, after which they undergo a short maceration of 8 hours. Then the grapes are softly pressed and fermentation takes place in stainless steel tanks. Only autochthonous yeasts are used

MATURATION

Maturation on the yeast (sur-lie) during 6 months in stainless steel tanks

