

Product Fact Sheet December 2025



FIANO - ORGANIC



Puglia, Italy Caiaffa

http://www.caiaffavini.it/en/

Method & Production

The organic Fiano grapes are hand-picked then destemmed and crushed. The must is transferred to stainless steel where fermentation takes place spontaneously using indigenous yeast. The wine is aged for three months on the lees before bottling and release.

Tasting Notes

A lively and fresh white wine, with delicate flavors and aromas of ripe citrus fruit, stone fruits and white flowers. Great acidity and well balanced with a lovely long finish.

Food Matching

A perfect aperitif or enjoy with fish based, or light pasta dishes.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|-----------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| CF0424 | Fiano - Organic | Fiano | 2024 | 13.0% | Cork | 6x0.75lt | Yes | No | Yes | No |