



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										
CF0425	Fiano - Organic	Fiano	2025	13.0%	Cork	6x0.75lt	Yes	No	Yes	No