

FIANO PUGLIA

Puglia, Italy

Mezzogiorno

Method & Production

The grapes are soft pressed and refrigerated and enriched with yeasts and enzymes. Fermentation is in stainless steel vats at controlled temperature (18 ° C) The finishing and bottling take place within 4 months.

Tasting Notes

Mild intense straw yellow color. Aromatic and floral nose, with notes of peach, lychee, and a fromage frais like characteristic. Crisp, fresh, and mineral, with stone fruit following through on the palate.

Food Matching

Ideally served at 12-14 ° C, works well with salads, grilled white fish or on its own as an apperitif. Delcious with spaghetti vongole or with some roast chicken and salmoriglio.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
MZ0225	Fiano Puglia	Fiano	2025	13.0%	Screw Cap	6x0.75lt	No	No	Yes	No