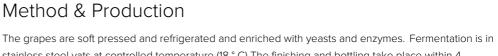


Product Fact Sheet



FIANO PUGLIA

Puglia, Italy Method & Production



stainless steel vats at controlled temperature (18 $^\circ$ 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	Biodynam	ic Vegan	Natural
White Wine								
MZ0223 Fiano Puglia	Fiano	2023	13.0%	Screw Cap	6X0.75lt No	No	Yes	No

VEGAN