

EPICURO



FIANO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Fiano at least 85% and other varieties allowed in the region.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Flat land rich in iron and limestone on the bottom.

WINEMAKING AND MATURATION

Harvest at full phenolic ripeness, soft pressing, stabling and cleaning of the must followed by fermentation at controlled temperature, then maturation in steel tanks on the yeasts.

SENSORY ANALYSIS

Bright pale yellow, very intense on the nose with sensations of oriental fruit, then white melon, pear, citrus and white flower. Fruity mouth, fresh and sapid, ready to drink, with a long mineral persistence.

ALCOHOL

12% - 13%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Great aperitif with finger food, seafood starter, rice salads, risotti, chicken thai salad, shellfish.

AWARDS

2021 › 97 points Luca Maroni

2019 › Silver Medal Mundus Vini
› 95 points Luca Maroni

2018 › 97 points Luca Maroni