



APRIMONDO

Fiano

DA UVE LEGGERMENTE
APPASSITE

Fiano

FROM LIGHTLY DRIED GRAPES



TASTING PROFILE

Delicate notes of acacia and linden give intensity to the nose, and highlight the heart of pulpy yellow fruit, mature and with a finish of fresh hazelnut and pear. A Fiano with a great personality and perfect balance, which catches the eye with its clear straw-yellow hue tinted by elegant golden reflections.

VINTAGE

2021

TECHNICAL INFORMATION

85% Fiano 15% other white grapes

ALCOHOL CONTENT

12,5%

ALTITUDE

100 - 320 m

SOIL TYPE

Clay and Silt

PLANTING DENSITY

4000-4500 plants/ha

TRAINING SYSTEM

Guyot or Alberello

HARVEST PERIOD

Second half of September or whenever the grapes reach the right level of partial drying on the plant depending on the vintage

GRAPES AND FERMENTATION

Produced with grapes grown in the territory of Puglia IGT, slightly dried on the plant, fermented on the skins with maceration at a controlled temperature, then aged in steel.

