



PRODUTTORI DI MANDURIA

Maestri in Primitivo



UNI

Salento Igt Fiano

Varietal: Fiano

Vineyard age: 20 years

Training system: espalier

Harvest time: mid-September

Average yield per hectare: 120 quintals (12.000 kilograms)

Winemaking: in white with thermo-controlled
fermentation at 18°C (64°F)

Aging: stainless steel vats

Alcohol content: 13% Vol.

TASTING NOTES

Color: bright straw yellow.

Bouquet: there's intensity on the nose in aromas of peach, melon, herbs and pine, which translate to the ripe, medium-bodied palate.

Taste: warm and soft, zesty acidity on the palat accompanied by a nice freshness. Pleasant floral note that persists on the finish.

Suggested pairings: tagliatelle with asparagus and eggs, butter and lemon plaice fillets.

Serving temperature: 8 - 10 °C (46 - 50 °F).