



Fiano Salento IGT "Dieci Grana"

GRAPE VARIETIES

Fiano

WINEMAKING

Soft de-stemming and pressing at a controlled temperature of 18°C.

AGEING

In stainless steel tanks.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow shades; characteristically perfumed, intense, persisting; it reveals some fragrant flower notes, together with fresh tropical fruit scents; pleasant, persistent and fresh, the taste is soft and supported by a good sapid structure.

GASTRONOMY

Appetizers, fish, seafood and soups, pairs well with first courses, white meats, and fish.

Serving temperature 10-12°C

AVAILABLE FORMATS

75 cl

