



Wellcome to Puglia.

A-MANO FIANO
PUGLIA
INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Fiano.

Vineyards site: Between Locorotondo and Martina Franca, average vine age between 20 and 40 years.

Vinification: Fermentation takes place at a low temperature, around 7°C, for 10 weeks, to preserve all the fresh fruit aromas. A portion of the Fiano Minutolo is naturally dried to impart greater complexity. The wine ages for 3 months in stainless steel tanks and at least 3 months in bottle.

Winemaker's Notes: Straw yellow color with greenish reflections. Aromas of fresh fruit and pleasant floral notes. Excellent balance between fruit and acidity, aromatic with a clean finish.

Food Pairing: An appealing aperitif, it pairs wonderfully with seafood, shellfish, and vegetables.

Serving temperature: 10°C

Alcohol: 12%

Mark Alessia