



I VINI NATURALI
DI MARK SHANNON



FIANO

Grapes: 100% Fiano

Production Area: Noci right in the heart of Puglia.

In the Vineyard: Organically grown, perfectly healthy, ripe grapes are hand-harvested at the end of August.

In the Cellar: Low temperature-controlled, slow fermentation, no additives, no filtration. We let the wine settle over the cold winter months to offer a wholesome mouthfeel. No added sulfites.

Tasting Notes: Scents of ripe apple, almond blossoms; aromas of dried apricot and tropical fruit. Dry and fascinating.

Serving Temperature: 10°C

Alcohol: 12%

Mark Shannon