



CARLOMAGNO

THE TERRITORY OF
PUGLIA

puglia



FIANO

puglia

Grapes: 100% Fiano.

Vineyard area: The Salento Peninsula, in the province of Brindisi. Vines are trained using the Spalliera method with a spurred cordon.

Harvest: the grapes are carefully harvested towards the end of September.

Vinification: Picking is carried out at night in order to preserve the freshness of the fruit and grapes are transported in 5kg crates to keep them intact. Soft pressing is followed by a cold maceration of 6-8 hours on the skins in order to extract the best aromas and flavours from the grapes. This is followed by soft pressing and static fining of the must. The fermentation process lasts 10-12 days at a controlled temperature of 16-17 °C.

After fermentation in stainless steel, the wine remains in the tanks on the lees for 3 months.

Tasting notes: Straw yellow with greenish hues, the intense bouquet is of tropical fruit such as melon and banana, with hints of grapefruit. The palate is well balanced, with good acidity and length.

Ideal with seafood and fish, this wine also pairs well with white meats and cheese. Serve cool, at 12 °C.

