

MARIO DEL CONTE

FIANO PUGLIA I.G.T.

Wine type:	White wine
Grapes:	Fiano
Appellation:	IGT
Production area:	Apulia, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	12 - 14° C
Alcohol content:	13,5% Vol.

Colour: Light straw yellow colour.

Fragrance: Intense bouquet with fresh hints of almond blossoms, peach and honey.

Taste: Medium-bodied and crisp, revealing perfectly ripened apricots, stone minerals and a rich texture that leads to a refreshing finish.

Pairing: Very good for fish dishes, white meats and fresh cheeses.

VINIFICATION:

The whole grapes are gently pressed to obtain the must followed by cold static decantation. Fermentation, after de-steaming and pressing, takes place in cement tanks and stainless steel vats under controlled temperature of 18° C. The finishing and bottling take place withing 5 months.

