

La Marchesana



Fiano

igt Puglia - Organic

VARIETY: Fiano 100%

AREA: Macchia di Gatto vineyard

TRAINING SYSTEM: guyot

PLANTS PER HECTARE: 4.300

TYPE OF SOIL: calcareous soil

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest

VINIFICATION: soft maceration and alcoholic fermentation in stainless steel tanks at controlled temperature (14°C) for 18 days

ALCOHOL CONTENT: 12,5%

RESIDUAL SUGAR: 2 g/l

TASTING NOTES

SIGHT: straw yellow color with deep golden highlights

NOSE: intense and fine aromas of honey, banana and apricot

PALATE: pleasantly savoury and medium-bodied, with a fresh finish