

Talò

FIANO SALENTO IGP



Wine type:	White
Grape:	Fiano
Appellation:	Salento IGP
Vine training:	Espalier
Vines per ha:	4000
Production area:	Hilly area in the Northern province of Taranto, Salento, Puglia. The area is about 100 m above sea level and benefits from great diurnal temperature variations
Soil:	Medium clay texture, shallow and with a good presence of rocks
Harvest:	Last week of August
Vinification:	Destemming and soft pressing of the grapes, cold static decantation and alcoholic fermentation at 14°C in steel tanks
Ageing:	In stainless steel tanks
Tasting notes:	Light straw yellow colour; its bouquet is rich in fragrant floral notes and fresh tropical fruit scents. Its taste is definitely soft, quite lively thanks to a good acidity and with a good sapid structure
Best served with:	Mixed seafood starters, raw shellfish and first courses with light fish sauces
Serving temperature:	10-12°C