



Wine type: White

Grape: Fiano and white Malvasia

Appellation: Salento IGP

Alcohol: 13%

Vine training: Bilateral Guyot training system

Soil: Medium clayey mixture

Harvest: First 10 days of September

Vinification: The grapes are destemmed and pressed. The fermentation takes place at a controlled temperature of 15-16°C, and the wine is then aged in stainless steel tanks for 2 to 3 months

Ageing: In stainless steel tanks

Colour: Straw yellow

Nose: Intense notes of flowers and fresh fruits reminiscent of peach and apricot

Taste: Soft and persistent

Best served with: cold or warm appetizers, it also pairs with fish and mussel dishes