

White Wine  
Fiano I.G.P. Salento

Classification: I.G.P.

Variety: 100% Fiano

Area of production: Tenuta Castel Serranova - Carovigno

Characteristics of the vineyard

Location: North-South

Vine area: 5 hectares

Type of soil: limestone-clay

Growing method: spurred cordon

Average yield per plant: 1.8 kg

Manufacturing technology

Harvesting period: first ten days of September

Type of grape harvest: hand-picked in crates

Winemaking technique

De-stemming and pressing, short pre-fermentative cryomaceration, follow soft pressing; temperature-controlled fermentation in heat-conditioned stainless-steel tanks for 20 days.

Aging in stainless-steel on fine lees for 4 months.

Aging in bottle: 3 months.

Organoleptic characteristics

Colour: bright straw yellow with bold green reflections, bright, brilliant.

Aroma: intense and long-lasting; the scents that emerge are reminiscent of white flowers, tropical fruits, pear and apricot blended with delicious citrus and balsamic notes.

Taste: harmonious, fresh, savoury, well-structured with a lingering aromatic aftertaste.

