

IL CASTELLANO

FIANO PUGLIA IGP



GRAPE VARIETY

100% Fiano.

PRODUCTION AREA

Francavilla Fontana (Br).

TRAINING SYSTEM

Guyot.

HARVEST

Last ten days of August. Hand harvest.

VINIFICATION

The grapes are destemmed, crushed and gently pressed. The must is cooled at 10° C in order to allow the natural fining. Alcoholic fermentation is carried out in stainless-steel tank at 15° C.

AGEING

3 months in stainless-steel tanks, 1 month in bottles.

TASTING NOTES

Straw yellow colour with green reflections; balanced taste and good acidity; aftertaste of tropical fruits, such as melon and banana.

FOOD PAIRING

Seafood in general, very good with shellfish. White meat, vegetables and cheese.

SERVICE TEMPERATURE

12° C.

