SAN MORO

manduria

Salento IGP Fiano

Grape variety: Fiano 100%
Vineyard age: 20 years
Farming systems: espalier
Harvest time: mid-September
Average yield per hectare: 90 quintals (9. 000 kilograms)
Winemaking: in white with thermo - controlling fermentation at 18 ° C (64 ° F)
Aging of wine: in steel vats
Alcohol: 13% Vol.

TASTING NOTES
Color: straw-yellow, with slight green reflexes, crystalline
Perfume: intense and complex of white sweet fruit (appie and pear), with a soft orange's flowers scent
Flavor: dry, well structered, fresh, fairly sapid; its taste recalls its bouquet
Serving temperature: 8 ° - 10 ° C (46 ° - 50 ° F)