

The prestigious Wine

of the "Terra di Mezzo"



BIANCOFIORE

FIANO - PUGLIA I.G.P.

Variety: 100 % Fiano.

Vineyards altitude: 250 m a.s.l.

Soil characteristics: chalky-marl soil, clayey and draining.

Space density: 4000 plants/hectare average.

Growing system: simple curtain (single Guyot).

Yield: 8 tons/hectare - *juice yield:* 65%.

Time and management of harvest: end of September. Only hand-harvest on 15 Kg boxes.

Wine-making: after picking grapes by soft stemmer, follows a vacuum-press with nitrogen covering and carbon dioxide addition to avoid oxygen. Static cold clarification, separation of free-run must after 24 hours, fermentation with light pellicular maceration under controlled temperature (14-16 °C) and ageing on noble lees for several months.

Ageing: 6 months in stainless steel tanks with control of temperature and batonnage on lees. Follows 3 months of bottle ageing before release.

Alcohol content: 13,5 % vol

Organoleptic characteristics: light yellow colour; apricot and acacia flowers notes on nose while on taste you can appreciate delicate and fatty texture with freshness by acidity.

Food pairings: A clean, harmonious and delicate taste make this a refreshing wine that is excellent as an aperitif. With food, it is a faithful companion to structured richly-flavoured meals, fish and seafood starters, soups, white meat dishes that are not extremely complex and soft cheeses.

Serving temperature: 8/10 °C

Biancofiore it is a wine low content of sulphites. Is made entirely from our own grapes, vinified and bottled in our own winery.