



CORTICES

Fiano Salento IGT

VENDEMMIA 2022

This wine is produced from the Fiano grape, a white varietal that undergoes a vinification process akin to red wine, at a controlled temperature and with a skin-contact maceration time of 13 days. This method allows for an extraction of tannins and color, adding complexity and an amber colored hue to the wine. Using this process we obtain an authentic macerated wine that undergoes minimal filtration.

Production zone Nardò · Lecce

Climate Typical Mediterranean, hot and arid

Soil/Inclination Siliceous-Clay-Calcareous Soil (Pleistocene, compact and dry, of great fertility) Level, with gradation towards the sea.

Altitude 30 meters s.l.m.

Grape variety Fiano 100%

Training system Spalliera with Guyot pruning, 4200 plants per ha

Yield per hectare 1.750 grams per plant

Median vine age 10-15 years

Type of harvest Manual, placed in airy crates

Vinification Stainless Steel vats at controlled temperature

Ageing Stainless Steel at controlled temperature

Description Amber in color with orange reflections. On the nose we find notes of herbs and fruit such as apricot, hints of honey and undertones of balsamic. On the palate we can decipher a discreet tannic presence, due to the duration of the maceration process. Sapidity and freshness come together harmoniously with soft tannins

Alcohol content 12,50%

Recommended serving temperature 12° · 14° C

