



Fiano Terre Siciliane IGP

Grapes: 100 % Fiano.

Harvest: the grapes are carefully harvested towards the end of September.

Vinification: grapes are destemmed and then softly pressed in the pneumatic press. Before pressing, in order to obtain optimum extraction of the aromas, we leave the grapes in contact with the skins for about 24 hours at about 10 C°.

Following the addition of selected yeasts, fermentation takes place in stainless steel, for about 10/15 days, at a controlled temperature of 18-20°. The final step is to leave the wine on its fine lees for about 3 or 4 months.

Tasting notes: one of the most highly regarded white grape varieties of Southern Italy, Fiano is typically grown in Campania, and has recently been very successfully grown in Sicily. A new departure for Santa Tresa, this crisp and refreshing wine offers a bouquet of citrus and tropical fruits. Really well balanced, straw yellow in color, it is ideal as an aperitif, but pairs also well with



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