

COLPASSO



FIANO TERRE SICILIANE IGP

GRAPES

100% Fiano

VINEYARD AREA

Gibellina / Santa Ninfa / Salemi – mid-way across **Sicily** on the southern coast.

HARVEST

The grapes are **picked by hand in mid September** and are carefully selected.

VINIFICATION

The grapes are destemmed, soft pressed using a pneumatic press, then **left in contact with the skins for about 12 hours at 10°C for optimum extraction of the aromas**. Fermentation takes place at about 14-16°C. We do not do malolactic fermentation in order to retain all the natural acidity of the wine. We then leave the wine **on its fine lees** at a constant temperature of 16°C until the end of January. Prior to bottling at the end of February/beginning of March, we do a very gentle **filtration**.

TASTING NOTES

The perfectly ripened grapes combine with **crisp, citrus acidity**, to give the wine a lovely balance. **Fresh** and **floral** with touches of honey, Colpasso Fiano is **perfect chilled** as an aperitif and wonderful with a plate of seafood.

