



Miopasso

The Wine Range
from Sicily to Puglia



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, Miopasso Fiano is perfect chilled as an aperitif and wonderful with a plate of seafood.

