



FIANO TERRE SICILIANE IGP

Grapes

100% Fiano

Vineyard area

The vineyards are located in the **south east of Sicily** and not far from the sea.

Harvest

The grapes are harvested **at optimum ripeness by hand** in **mid-September**, with careful selection carried out directly in the vineyard.

Vinification

Following destemming, the must remains in **contact with the skins** for approximately 12 hours at 10°C to encourage **optimal extraction of the grape's aromatic compounds** such as **white flowers** and **fresh fruits**, while preserving the **golden colour** and tannins. The grapes then undergo **gentle pressing** using a pneumatic press, and after which the fermentation takes place under controlled temperatures of 14–16°C. Malolactic fermentation is deliberately avoided in order to preserve the wine's **natural freshness and acidity**. The wine is then matured on its fine lees at a constant temperature of 16°C until the end of January. Prior to bottling, which takes place between late February and early March, the wine undergoes a **very gentle filtration**.

Tasting notes

Nero Oro Fiano is a well-balanced wine, featuring **lively citrus acidity**. The bouquet is fresh, **fruity and floral**, complemented by delicate **hints of mint** and **Mediterranean herbs**. Best served chilled as an **aperitif**, Nero Oro Fiano also pairs beautifully with **seafood dishes**.

