MASSO ANTICO

IT EN

Masso Antico



Fiano Salento IGT da uve leggermente appassite

Vinification

Grapes are picked up manually and placed in small cases. Once in the cellar, part of the grapes undergoes a drying process at controlled humidity and temperature. Thanks to this process, the grapes lose weight and the sugar level and aromas are enhanced. Vinification takes place in stainless steel tanks where the liquid acquires complexity and structure. Fermentation follows and part of the wine is matured in wooden barrels for 3 months, then blended with the other wine and bottled.

Description

Wine with a straw yellow color and elegant aromas of fruit and almonds, citrus and tropical notes. In the mouth, it is fresh and harmonic, with a long and pleasant finish.

Food Pairings

It is a perfect accompaniment for all courses; ideal with raw or cooked crustaceans, light sauces and fresh cheese.

Fiano	Salento, Puglia	10–12 °C	Alcol: 13.5% Zuccheri: 13 g/l