

ZAFFIRO

FIANO IGP PUGLIA

Wine type: **White**

Grapes: **Fiano**

Harvest: **2025**

Vineyard location: **Puglia, land of the Sammichele di Bari-Gioia del Colle area south of Bari**

Altitude: **mt. 250- 350 o.t.s.**

Soil type: **clayey, calcareous**

Training System: **Spurred cordon**

Hectare vines: **4500**

Grape yield kg/ha: **90.000-100.000kg**

Harvesting: **Grapes harvested by hand 1-2 in September**

Vinification: **destemming and soft pressing of the grapes with alcoholic fermentation at a temperature of 15°C.**

Ageing: **in steel and 1-2 months in bottle.**

Alcohol degree: **12.5% vol**

Tasting notes: **straw yellow wine with greenish reflections, floral aromas with hints of white berry fruit; fresh, savory taste with a delicate finish.**

Food pairings: **fish dishes, vegetarian cuisine.**

Serving temperature: **5-10°C**

Storage: **in a cool place, away from light and heat sources.**

Size: **0.75 L**

