

**WHITE**



**VARIETY**

80% Fiano - 20% Falanghina

**TIPOLOGY AND AREA  
OF PRODUCTION**

Puglia I.G.T. – Foggia

**ALTITUDE**

80 m. above the sea level

**ALCOHOLIC CONTENT**

12,5% Vol.

**SYSTEM OF CULTIVATION**

Spurred cordon espalier

**PRODUCTION PER  
HECTARE**

90 quintals

**SYSTEM OF HARVEST**

Manual

**SOIL**

Alkaline-tuffaceous

**VINIFICATION**

Soft pressing, fermentation in steel containers at a controlled temperature of 14°C

**MATURATION AND  
REFINING**

In steel containers, refining in bottle

**SENSORY ANALYSIS**

PALE STRAW YELLOW, RICH AND FRUITY SCENT OF PEACH, ANANAS, PASSION FRUIT AND RIPE PLUM, THEN WHITE FLOWERS AND VEGETAL HINTS. SOFT, FULL-BODIED AND FULLY-FLAVOURED PERSISTENT FRUITY TASTE

**WINE PAIRINGS**

Aperitif, mixed sea appetizers, lemon risotto, lemon escalope, prawns-salad, fresh cheeses