

LEPITRE

DAL 1927



SALENTO FIANO

Brand Name	Le Pitre
Wine	Salento Fiano
Classification	I.G.T. (Indicazione Geografica Tipica)
Area of Production	Salento
Soil	Calcareous and Argillaceous
Cultivation System	Vertical Trellis
Grapes	Chardonnay and Fiano
Climate	Mild winters with very dry springs and summers
Harvest	Manual harvesting at the correct moment of maturation with an attentive selection of grapes
Vinification Technique	Soft pressing maceration for 10-12 hours, natural decantation and fermentation at a controlled temperature of 16-17°C. Malolactic fermentation and short ageing process in french barrels for 4 months.
Colour	A brilliant straw-coloured white with greenish reflections
Aroma	Fragrant and floral with notes of yellow flowers, elegantly fruity with a hint of golden apples and sweet pastry notes
Taste	Soft and enfolding with a fermentative note aftertaste (bread crust). A long, well-balanced and pleasantly savoury finish.
Food Pairings	A wine suited to all courses. It is excellent with raw and cooked shellfish, pasta dishes with light sauces and white meat.
Serving Temperature	10/12° C
Suggested Glassware	Cru Glass
Storage	Ambient temperature of 18° C, 75% humidity and controlled lighting with the bottle placed horizontally.