



# MOTTURA



## FIANO SALENTO IGT

Brand	I Classici
Wine	Fiano Salento
Classification	I.G.T.
Area of production	Salento
Soil	Calcareous, argillaceous
Cultivation system	Guyot
Yield in quintals per hectare	90 max
Grapes	Fiano
Climate	Moderate winter, very dry spring and summer
Harvest	A first harvest carried out in advance to preserve the right acidity, freshness and give more herbaceous notes. A second harvest is carried out when the sugar content is higher, in order to give the wine greater structure and more intense and mature aromatic notes
Wine-making technique	Soft pressing and fermentation at a controlled temperature (16° C), short stay on its lees
Refinement and ageing	In steel
Colour	Deep straw yellow, with greenish reflections
Aroma	Intense, complex and elegante bouquet, floral nose and jasmine, elderberry and wild rose
Taste	Fresh, harmonious and sapid
Alcohol content	12,5% vol
Recommended with	Seafood appetizers, pasta and risotto with seafood sauces and fresh cheeses
Serving temperature	8-10° C
Recommended glass	Cru
Storage	Constant temperature 18° C, humidity 80%, controlled light, vertical bottle
Keep for	36 months in cellars