



FIANO SALENTO

Brand	Villa Mottura
Wine	Salento Fiano
Classification	I.G.T.
Area of production	Salento
Soil	Mainly calcareous and argillaceous
Cultivation system	Guyot
Yield in quintals per hectare	Approx. 90
Grapes	Fiano
Climate	Moderate winter, very dry spring and summer
Harvest	Scalar harvest in two steps
Wine-making technique	Soft pressing and fermentation at a controlled temperature (16° C), short stay on its lees
Refinement and ageing	Steel and bottle
Colour	Deep straw yellow, with greenish reflections
Aroma	Featuring notes of wild flowers, jasmine, exotic fruit
Taste	Pleasantly crispy, soft, enfolding and sapid
Alcohol content	12,5% vol
Recommended with	Appetisers, seafood dishes and white meats
Serving temperature	8-10° C
Recommended glass	Cru
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	18 months