



MASSERIA BORGO DEI
TRULLI

GRAVARA
Fiano Puglia
INDICAZIONE GEOGRAFICA PROTETTA

GRAPES:
100% Fiano

VINEYARD AREA:
The grapes are carefully selected from low-yielding vineyards in Gravara, in the Commune of Maruggio.

PLANT TRAINING AND DENSITY:
The vines are trained in the Guyot system and planted at a density of 5,800 vines per hectare. The vines are an average of 10 years old.

HARVEST:
The grapes are carefully picked by hand in late August. Harvest takes place very early in the morning to ensure that the fruit stays fresh.

VINIFICATION:
The grapes are de-stemmed and gently pressed. The must is then chilled to 12°C and left to rest for 18 hours. The clarified must is then racked and placed in stainless steel fermentation tanks. Fermentation is carried out using selected yeasts at a controlled temperature of 16-18°C. After fermentation, the wine is then left to rest on its lees for 3 months.

WINEMAKER'S NOTES:
Straw yellow in colour. This Fiano is vibrant and aromatic, with notes of citrus, white flowers and aromatic herbs. It is mineral, savoury and complex in the mouth, with lively acidity that enhances its freshness.
It pairs perfectly with seafood, linguine with clams, risotto with shellfish and grilled fish.

