



NOTTE ROSSA

Technical sheet

Fiano Salento IGP

Wine type White

Appellation Salento IGP

Grape Fiano

Production area

Hilly area in the Northern province of Taranto, Salento, Puglia. The area is about 150 m above sea level and benefits from great diurnal temperature variations. Medium clay textured soil, shallow and with a good presence of rocks

Vine Training Espalier, 4000 vines per Ha

Harvest Last week of August

Vinification and ageing

Destemming and soft pressing of the grapes, cold static decantation and alcoholic fermentation at 16°C in steel tanks. Ageing in stainless steel tanks

Tasting notes

Light straw yellow colour; its bouquet is rich in fragrant floral notes and fresh tropical fruit scents. Its taste is definitely soft, quite lively thanks to a good acidity and with a good sapid structure

Best served with

Mixed seafood starters, raw shellfish and first courses with light fish sauces.

Serving temperature 10-12°C