



NOTTE ROSSA

Technical sheet

Fiano di Terra d'Otranto DOP

Wine type White

Appellation Fiano
di Terra d'Otranto DOP

Grape Fiano

Production area

Salento Ionian countryside, about 120 m a.s.l. The climate is marked by a pronounced temperature variation between day and night, while the soil — a medium textured, predominantly clayey profile — is shallow and rich in coarse fragments

Vine Training Espalier, 4000 vines per Ha

Harvest Last week of August

Vinification and ageing

The grapes are gently destemmed and softly pressed. Clarification occurs naturally through static settling at low temperature. Alcoholic fermentation takes place in stainless steel tanks at 16 °C, followed by maturation, always in steel tanks

Tasting notes

Bright straw yellow. On the nose, it releases fragrant floral notes intertwined with fresh citrus hints. The palate is enveloping, with a firm softness balanced by harmonious sapidity and a pleasant acidity

Best served with

Perfect with both seafood and vegetarian cuisine: it pairs with light mixed appetizers, fish and shellfish-based first courses, grilled fish and molluscs

Serving temperature 10-12°C