

# CALECARA



## FIANO PUGLIA I.G.P.

Wine type:	White wine
Grapes:	Fiano
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

**Colour:** Bright yellow colour.

**Fragrance:** Fresh and intense bouquet with notes of citrus and tropical fruits, like melon and banana. Some saltiness and minerality.

**Taste:** On the palate it is balanced, fresh, with a good acidity and right finish.

**Pairing:** It perfectly pairs with fish, seafood, vegetable-based dishes and soft cheeses.

## VINIFICATION:

After crushing, a cold maceration of 6-8 hours takes place, to improve the aromatic extraction. It follows the soft pressing, the static clarification of the must and the fermentation. This lasts 10-12 days at a controlled temperature of 16-17 °C, to preserve freshness and aroma. Ageing takes place on its lees for about 3 months, to increase its complexity and character.

