



FIANO

FIANO IGP LAZIO BIANCO

Is a medium-light body wine, steely fresh and mineral. Delicious stone fruit and biscuit aromas with a touch of honey and citrus. Both texture and elegance make the wine particularly versatile. Ideal for aperitifs with friends.

ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2021 / 13% vol.

VARIETAL: Fiano 100%

VINEYARD: Spurred cordon vines 20 years old on volcanic soils with prevalence of basalts, exposed to mediterranean wind. 4000 vines per hectar.

HARVEST: End of august - early september

FERMENTATION: Very soft pressing, selected yeasts, in temperature-controlled steel tanks (14.5-15 °C)

AGEING: Aged 4 months in steel then refined 3 months in bottle

NOSE: Flinty, smoky, green apples, nectarine, lemon citrus, fine herbs and floral perfumes to a delicate nuttiness and honey note.

CHARACTER: Is a medium-light body wine, steely fresh and mineral. Delicious stone fruit and biscuit aromas with a touch of honey and citrus. Both texture and elegance make the wine particularly versatile. Its creaminess and high natural acidity and structure, combined with its textural qualities, make it a very versatile wine to drink with anything remotely spicy. Particularly Asian food and seafood dishes, roasted chicken and soy-glazed salmon.

OCCASION: Ideal for aperitifs with friends.

PRODUCTION: Entirely produced and bottled by Merumalia, 2.000 bottles

BOTTLE: 750 mL Tapered Bordeaux bottle

SUSTAINABILITY: Net bottle weight 500 gr, eco-friendly packaging, use of green energy (certified by Tüv Süd), energy savings in the cellar