







Valle dell Asso

FIANO SALENTO IGT

The big difference in temperature between day and night, are the basis for the development of perfumes and flavours of this white wine, fresh and savoury. This is one of the characteristics of Galatina terroir.

Name: FianoIGT Salento

Production zone: Galatina

Vineyard area:1,5 hectares

Average yearly production: 3.000 bottles

Harvest:second ten days of August

Grapes:Fiano

Type of soil:medium

Exposure: North-South

Production Process:

After the grape-stalk removal and pressing at 15°, separation of the peels from mustfurther lowing of the temperature at 8/10° to obtain, fermentation at controlled temperature with selected yeasts. Refining for 4 months in stailess steel vats and for 2 months in the bottle.

Analytical details:

Alcohol 12.5% vol; extract 25 g/l; acidity 5 g/l

Eye, nose, and palate:

This wine has a straw yellow colour with green reflections, with intense perfumes ofapple and yellow peach. In the mouth it is soft, long and rightly acid.

Suggested foods: Very good forhors d'oeuvre, it is suitable with meals based on fish.

Recommended temperature:14° C

Grapes: Fiano (100.00%)



PUGLIA

ALENTO

ALLE DELL'ASSO

Puglia is "the heel" of the boot of peninsular Italy. It is bordered by both the Adriatic and Ionian Seas, giving it one of the longest coastlines of any region in Italy. Puglia is also one of the most fertile regions in all of Italy, on a par with the Po Valley. The hilltop towns in the Valle d'Itria always enjoy a breeze, even in the hottest months of the year and the humidity is generally minimal. Rainfall is scarce and generally concentrated in the winter months. Since there are no mountains in Puglia, the temperature is fairly constant from the coast to the inland areas. In Puglia the cultivation of the vines precedes the first contact between the pugliesi and the Phoenician merchants, that overlooked Puglia around 2000bc. Red grapes occupy 82% of the area harvested. Negroamaro is the most diffused of these, this is followed by the famous Primitivo and of the others most are of Greek origins. Puglia is seen as being one of the regions within Italy which has excellent quality wine at excellent prices.

