



FIANO CONTI ZECCA

IGT Salento Fiano Bianco

Grape varieties

100% Fiano

Area of production

Leverano (LE)

Soil type

Alluvial, average mixture with areas of limestone

Growing system

Cordon spur

Density

4.500/5.000 plants per Ha.

Yield per Ha.

7,5 T/Ha. grapes

Production process

Stems removal and soft pressing. Fermentation in stainless steel tanks at controlled temperature and refinement in epoxy resin-lined cement tanks

Aging potential

1 - 2 years

Organoleptic characteristics

Colour

Straw yellow with greenish highlights

Bouquet

Intense fruity aroma (apple, pineapple, banana)

Taste

Rich and tasty with a persistent finish

Service temperature

10 °C

Gastronomic recommendation

It is excellent with fish and shellfish dishes