

## FIANO Terre Siciliane IGT



### Grapes

100% Fiano



### Vineyard area

Belice Agrigento, mid-way across **Sicily** on the southern coast.



### Harvest

The grapes are picked by hand in mid September and are carefully selected.



### Vinification

The grapes are destemmed, soft pressed using a pneumatic press, then left in contact with the skins for about 12 hours at 10°C for optimum extraction of the aromas. Fermentation takes place at about 14-16°C. We do not do malolactic fermentation in order to retain all the natural acidity of the wine. We then leave the wine on its fine lees at a constant temperature of 16°C until the end of January. Prior to bottling at the end of February/beginning of March, we do a very gentle filtration.



### Tasting notes

The perfectly ripened grapes combine with **crisp, citrus acidity**, to give the wine a lovely balance. **Fresh and floral** with touches of honey.  
DeNatile Fiano is perfect chilled as an aperitif and wonderful with a plate of seafood.

