

ALTICELLI

I.G.T. SALENTO • FIANO

PRODUCTION AREA

Maruggio (Ta).

TRAINING

Guyot (4,500 plants per hectare).

HARVEST

Mid-September.

VINIFICATION

After being destemmed and crushed, the must is macerated with skin contact for approximately 12 hours at temperatures between 5-8°C. in order to extract the primary aromas of classic Fiano. After racking, the must is fermented at 15°C. in stainless-steel vats until alcoholic fermentation is completed.

AGING

The wine is then aged for 3 months on its lees in stainless-steel at 10°C.

AGING POTENTIAL

From 1-3 years, with superb evolution of the fruit's color.

SERVING TEMPERATURE

11°C. (52°F).

