

cantine
SANPANCRAZIO

note di luna

~ Fiano

Salento Indicazione Geografica Protetta



Production area: San Pancrazio Salentino, Puglia

Soil: medium mixture of limestone, clay and silica

Altitude: 65 mt. a.s.l. (above sea level)

Training: espalier, 4.600 plants per hectare

Vineyards age: 20-30 years

Grape variety: 100% Fiano

Harvest: first half of September

Production per hectare: 9 tons

Vinification: from the grapes harvested and pressed gently, the must is obtained, in turn cooled at 8 °C to obtain the extraction of the typical aroma.

This is followed by static clarification and control of a fermentation temperature of 15 °C

Ageing: stainless steel

Colour: yellow with green reflections

Bouquet: intense aroma, hints of tropical fruit with a prevalence of floral notes, and finishing with citrus and honey

Taste: dry, fresh, flavored with excellent aromatic persistence

Serving temperature: 8°-10°C

Alcohol content: 12,5% vol

Pairings: perfect with starters, fish dishes, seafood, white meats and cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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