



collisereni
HEART OF PUGLIA



PETRAFITTA

INDICAZIONE GEOGRAFICA TIPICA

FIANO

Line: Entry.

Grape Variety: Fiano 100%.

Soil: medium textured limestone.
Rich in skeleton.

Production area: Castel del Monte, Puglia.

Training system: guyot.

Strains density per hectare: 4500.

Yield per hectare: 90 quintals.

Viticulture: we cultivate our land organically, trying not to alter the extraordinary synergistic balance established with any organism who works with us day by day, helping to get a higher soil quality.

Harvest: machine harvesting a counter.

Harvest period: first decade of september.

Vinification: once the grapes are ready to be picked they are destemmed and crushed, then the must undergoes maceration for 36 hours to exalt the various features of the variety.

Fermentation takes place spontaneously thanks to the indigenous yeast presence.

Malolactic fermentation: no.

Ageing: 3 months sur lie.

Alcohol: 13 %.

Color: straw yellow.

Serving suggestions: starters, grilled meat and fish pasta dishes.

Serving temperature: 10-12°C.

BIO WINES