

Surani
Masseria in Manduria

PIETRARICCIA

FIANO DEL SALENTO

Indicazione Geografica Tipica



Geographic area: Property vineyards located in Manduria, region of Salento in Apulia, Southern Italy.

Soil: Soil composed of limestone and clay.

Grapes: 100% Fiano

Winemaking: The grapes are picked and then macerated on the skins for 3-4 hours. Fermentation follows for 20 days by the adding of selected yeasts at controlled temperature of 14° C. Then, the wine remains in contact with the yeast lees to enhance softness. Afterwards the wine is stocked in stainless steel tanks, at low temperature in order to avoid the malolactic fermentation, before bottling.

Style: Straw yellow coloured with gold hues, a warm, inviting nose with elegant hints of elder flowers and citrus fruit. Medium-bodied with a well-balanced acidity which gives freshness on the palate.

Food pairings: Perfectly suits fresh pasta dishes such as “spaghetti allo scoglio” or “linguine alle vongole” or with seafood and shellfish. To be served at 10°-12 °C

Alcohol Vol. 13%