

MASSERIA
CUTURI
1881

Segreto di Bianca Fiano Salento IGT

TECH SHEET

Wine: White wine
Organic: Certified
Variety: Fiano and Minutolo
Soil Type: Limestone and Clay
Altitude: 0 mt.
Density: 4500 plant/hectare
Training: Espallier with Guyot training.

VINIFICATION

The grapes are harvested in its best time (end of august)
The fermentation takes place in stainless steel vats after a maceration of about one week, at the controlled temperature of 15°. Malolactic fermentation is not carried out.
The wine is aged in the vat along 3 months on the lees, before bottling.

Alcohol: 13,00 % vol.
Sugar: 2.3 G/L

CERTIFICATIONS

Organic



TASTING NOTES

Intense aromas of citrus fruits, Mediterranean herbs (thyme, elicrisum) and yellow prunes. Hints of salty mediterranean notes. The palate is rich and fruity (yellow plums) with a crisp salinity which moderates the aromaticity of the variety.

PAIRINGS

Salads and raw vegetables. Grilled vegetables. Raw and cooked sea fruits and pasta/rice with fish. Fish soups and cold/hot soups.

Service temperature:
10-12°

PRODUCED BOTTLES: 12.000

CURIOSITY

"Delicate, fragrant. The evening sea breeze gently pervades the vineyards in the evening when the land takes a break from the heat of the day. Bianca, the wife of Don Tommaso Schiavoni was restored and cheered up by drinking this wine. A way to forget her solitude. This wine is dedicated to Her."