



Fiano by **Merumalia**, on the nose it's quite complex with intense fruity and aromatic herbs smells. The sip is characterized by an intense sapidity and a quite long persistence. The vineyard are grown on the north side of volcanic, rocky soil (mineral rich) of Castelli Romani, respecting the nature and the environment. The **FIANO** grapes production has an upper limit of 8 tons per hectar (much less then permitted). Grapes are pressed very softly in inert environment. To limit the generation of sulphites, the fermentation initiated with selected yeast, is thermally controlled in inox containers. The wine is ageing in inox and in bottle.

VINTAGE - ALCOHOL: 2017 - 13 % Vol. / 2016 – 13 % Vol.

GRAPE VARIETY: Fiano 100%

VINEYARD: Spurred cordon, > 4000 vines/ha

Average height above sea level: 190 m

Exposure: North-North West

HARVEST PERIOD: Half September

FERMENTATION: Gentle pressing, selected yeasts, in inox tanks at controlled temperature (14,5-15°C)

PRODUCTION: Produced & Bottled by Merumalia Soc. Agr. 2100 bottles

AGEING: 4 months in inox, 3 months in bottle

COLOUR: Shining straw yellow with greenish highlights

CHARACTER: Mineral, floreal, young

NOSE: Intense, wisteria, acacia blossom

TASTE: Intense saltiness, freshness

PAIRING: Aperitif, starter, mild cheese

SERVICE TEMPERATURE: We recommend to serve it at 10° - 12° C