



MASSERIA
CAPOFORTE



FIANO SALENTO

INDICAZIONE GEOGRAFICA TIPICA

CATEGORY

Fiano IGT Salento

GRAPES

Fiano

SENSORY PROFILE

APPEARANCE

Straw yellow with greenish highlights.

BOUQUET

Rich bouquet with subtle, elegant fragrances. Ripe fruit and citrus predominate, with citron and lemon, followed by chamomile and floral notes of wildflowers.

PALATE

Full-bodied and complex, with judicious acidity and leisurely, full-flavoured finish; overall, very harmonious.

ACIDITY

5.5 g/l

RESIDUAL SUGAR

4 g/l

ALCOHOL

13% vol

VINIFICATION

VINEYARD YIELD

90 q

HARVEST PERIOD

Early September.

FERMENTATION

Off the skins white-wine fermentation, at 18 °C.

MATURATION

On the lees for five months in stainless steel.

GROWING AREA

LOCATION

Coastal area, some 35 km from the city of Taranto.

ELEVATION

Sea level.

ASPECT

North-south.

SOIL PROFILE

Sandy clay, with abundant tuff.

VINEYARD DENSITY

4,000 vines/hectare.

TRAINING SYSTEM

Guyot.

WINE TASTING

SERVING SUGGESTIONS

Antipasti and vegetable first courses.

SERVE AT

11-12 °C. Uncork the bottle at the moment of serving.

GLASS

Large tulip-shaped crystal.



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CONTRADA MORRONE PALOMBARA
74122 TARANTO - ITALIA