



MANI DEL SUD SALICE SALENTINO D.O.P. BIANCO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Fiano, also known by the name Apiano, is an ancient southern vine whose cultivation dates back to Roman times. The name derives from the Latin word Apianus (bee) for the sweetness of its berries and as such, it is much appreciated by bees.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Light straw yellow with light green-gold reflections.

AROMAS

Elegant aromas, light herbaceous and fresh fruit scents.

PALATE

Dry, soft, medium-bodied. It has a round taste, pleasant acidity, a fruity and almond finish, with good persistence.

PAIRING RECOMMENDATIONS

A structured wine, it goes well with white meats, cold cuts, fish dishes and fresh cheeses.

DEGREE OF ALCOHOL

13%

SERVING TEMPERATURE

10-12 °C