



LE CONTRADE LE MATINE

Classification:

Fiano Puglia Indicazione Geografica Protetta.

Grapes: Fiano single variety.

Production area: Contrada Le Matine, in the fields near Ruvo di Puglia.

System: Cordon spur with a density of 4,000 vines per hectare.

Harvesting: The first half of September.

Vinification: The grapes are immediately taken to the winery to undergo destemming and crushing, before being cooled to 10°C. At this point, they undergo brief maceration in the press for 4-6 hours in order to extract the flavours from the skins. The free-run must is then collected to be fermented in steel containers at 15°C. The wine is aged on the lees for 60 days before being bottled, after which it ages for a further 2 months.

Organoleptic characteristics: Crystal clear with a brilliant straw yellow hue. Intense, complex nose with notes of tilia, apple, Mediterranean herbs and toasted hazelnuts recognisable one after the other. The fresh, sapid flavour is perfectly balanced with the alcohol. A long, fruity finish.

Food pairing: Sautéed seafood, risotto with cuttlefish ink, orecchiette with broccoli rabe, fried mullet, stuffed squid.

Serving temperature: 8 C°

Analytical data:

ABV 12% vol

Residual sugar 5,30 g.l.

Total acidity 5,14 g.l.

