

Capirussu Fiano



-Santa Barbara-



VINIFICATION

The grapes are destemmed, crushed, and gently pressed. The resulting must is cooled to 10 °C to allow for natural clarification. Alcoholic fermentation takes place in stainless-steel tanks, and the temperature is always kept below 14 °C.



AGEING

In stainless-steel tanks.



TASTING NOTES



Greenish yellow.



Intense and distinctive, with hints of exotic fruit.



CLASSIFICATION

I.G.T.

WINE TYPE

White

ALC./VOL.

12%



GRAPE VARIETIES

100% Fiano

FARMING SYSTEM

Espalier

HARVEST

Manual, third decade of August



On the palate it reveals a lively, enveloping freshness and savoriness. The body is soft and harmonious, balanced by a fine acidity that provides balance and persistence. The finish is elegant and slightly honeyed.