

MASSERIA SURANI

(Above) The property, which lies about six kilometers from the coast of the Ionian Sea, includes a manor house called "Masseria" dating back to the early 1900s, a typical complex of agricultural buildings which originally acted as an organizational center for all farming practices.



Fiano 2018

Puglia IGT, Italy

ESTATE

Masseria Surani is located in Manduria, one of the most renowned regions in Puglia for the cultivation of the native Primitivo grape. Viticulture in Puglia has extremely ancient origins: Manduria was first colonized in 700 BC by the ancient Greeks. The premium fruit that goes into the Masseria Surani wines is obtained as a result of strict clonal selection, modern vine training systems and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

WINE

In keeping with a tribute to the local land, the process that goes into making Fiano is noninvasive and allows the characteristics of the local terroir to shine through. The resulting wine is aromatic, marked by notes of white flowers, tangerine, and lime. The premium fruit required for making this wine is obtained as a result of strict clonal selection, modern vine training systems, and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

VINEYARD

Vine Planting: The vines are planted using the Guyot training system, with a plant density of 5.500 vines/ha. The vineyards are designed so as to fit perfectly into their surroundings: the vines are supported by wooden stakes at the head of each row, and by galvanized iron posts along their length. An irrigation system exists, but it is only used in periods of extreme drought.

Soils: Limestone-based, very fertile and permeable, as well as being cool and a reddish ocher from iron content.

WINEMAKING

Variety: 100% Fiano

Fermentation: 10 days in temperature controlled stainless steel tanks

Alcohol: 12.5%

TASTING NOTE

Bright straw yellow color, even very intense with nuances of greenish yellow, it has an elegant, intense nose, with aromas of hawthorn and acacia blossoms that give way to a fruity weave of citrons, mandarins and tropical fruit. On the palate it is attractively tangy and medium-bodied, with a clean, delicately aromatic finish reminiscent of citrus fruits and fresh almonds.

FOOD PAIRING

Its freshness and delicately aromatic style is perfect for enhancing fish or vegetable based pasta and rice dishes, bean soups, and fried fish and seafood. Fiano matches well with savory glazed light meats.