

Tenute Orestiadi - Molino a Vento

Fiano 2024



TASTING NOTE

Delicious Fiano, packed with tropical fruit, the bouquet a vibrant blend of refreshing lemon and spicy cedar.

VITICULTURE

The Fiano grapes which make up this wine originate from remote areas of Trapani, in vineyards grown on black soil that is rich in clay and silt, and largely resistant to drought. These characteristics make the land ideal for the growing of flavoursome, complex grape varieties.

VINIFICATION

Grapes are destemmed before being placed in a pneumatic press and pressed gently. The juice is then fermented in stainless steel tanks for around 10 -15 days, at a controlled temperature of 18-20°C.

FOOD MATCHING

The classically light flavours in this Fiano mean it will balance well with equally light dishes. Serve with a seafood pasta starter, or a prawn salad.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Fiano (100%)
CLOSURE	Agglomerate Cork
SKU CODE	H5016124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.2
TOTAL ACIDITY	6.75g/l Tartaric
RESIDUAL SUGAR	5.5g/l
SKU	H5016124