



CANTINE
PAOLOLEO



CALALUNA

Of unknown origin, Fiano is one of the most prestigious white grape varieties of southern Italy. Its roots are ancient and glorious: in the middle Ages, it was common to find Fiano wines on the tables of kings and emperors, who loved its freshness and fruity character

GRAPE VARIETY: Fiano

APPELLATION: Puglia PGI

PRODUCTION AREA: Province of Brindisi, in Southern Italy

TRAINING SYSTEM: Counter-espalier with spurred cordon

SOIL: Medium-textured

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: Manual harvest, carried out at night, avoiding the high temperatures of the summer days and preserving the freshness and natural acidity of the grapes. The bunches are collected in 5 kg baskets to preserve their integrity and to avoid an early fermentation

VINIFICATION: After crushing follows a cold maceration of 6-8 hours, to improve the aromatic extraction. It follows the soft pressing, the static clarification of the must and the fermentation. The fermentation lasts 10-12 days at a controlled temperature of 16-17 °C, to preserve freshness and aroma

AGEING: On its lees for about 3 months, to increase its complexity and character.

ALCOHOL: 13%

TASTING NOTES: Lemon-green colour, with intense aromas of citrus and tropical fruits, like melon and banana, some saltiness and mineral notes. On the palate it is balanced, fresh, with a good acidity and lingering finish.

SERVICE: 8-10 °C

FOOD PAIRING: Fish, seafood, vegetable-based dishes, flow and soft cheeses.

75 cl



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