

TERRE

di Faiano

Bianco
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA
ORGANIC



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GRAPES:

Fiano, Chardonnay, Pinot Grigio – 1/3 each

VINEYARD AREAS:

All three grape varieties are selected from low-yielding, organically grown vineyards in the provinces of Taranto and Brindisi, in the region of Puglia, southern Italy.

PLANT TRAINING:

The vineyards are all trained using the guyot method.

HARVEST:

The grapes are carefully picked by hand at different times between mid-August and mid-September; starting with Pinot Grigio and ending with Fiano.

VINIFICATION:

The three grape varieties are vinified separately using the same technique. The grapes are de-stemmed and delicately pressed. The must is then chilled to 10°C and left to rest for approximately 24 hours. Each variety is then placed in separate stainless-steel tanks for fermentation, which is carried out using selected yeasts at a controlled temperature of 16°C. Following fermentation each grape variety is left to rest on their lees for 3 months. The three grape varieties are then blended together in equal proportion in February.

ALCOHOL:

12,5%

WINEMAKER'S NOTES:

This wine displays delicate aromas of lemon-lime, peach, almonds and honeysuckle. The palate is zesty, crispy and refreshing, with a perfect balance of fruit and acidity, and a long and persistent finish.

It is perfect on its own or excellent to accompany white meats, fish and pasta with white sauces.