



## Arthemis Fiano

PUGLIA INDICAZIONE GEOGRAFICA TIPICA

*A wine dedicated to the Greek goddess who is linked to the waxing moon and to hunting, in order to recall the voyage that the vine made in ancient times from Greece and Asia Minor towards Puglia and the Mediterranean.*

### 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.

### GRAPES

Fiano 100%

### ORIGIN

From the vineyards of Masseria Surani, in the Salento Region. The vines are Guyot-trained and organically grown; the soils are limestone-based and are rich in iron.

[www.masseriasurani.it](http://www.masseriasurani.it)



### VINIFICATION and MATURATION

Fermentation for 15 days of the free-run juice at a low temperature (no more than 12°C), in stainless steel vats. Around 4 months' bottle-aging.

### ALCOHOL

12,5% vol.

### SERVING TEMPERATURE

10-12°C

### SERVING SUGGESTIONS

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.

### BOTTLE SIZE

750 ml



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