

B.D. FIANO

Murgia Bianco I.G.P. Protected Geographical Indication Organic



B.D. Fiano a wine with character!

Dedicated to the founder of the winery Beniamino D'Agostino, has on it's label his initials and his birthdate in roman numbers.

Solar, bright in appearance, complex and deep at the taste, exactly like Beniamino is... We grow this Fiano clone in our Zingariello vineyard. At an elevation of 600 metres and enjoying a perfect north-south aspect, it is planted to a density of over 4,500 vines per hectare and trained to spurred cordon. The chalky, low-nutrient soils contain generous pebble and gravel, perfectly suited to this vineyard.

TECHNICAL INFORMATION

- Grapes: Fiano
- Denomination: Murgia Bianco Fiano I.G.P.
- Growing area: Podere Zingariello, in the area of Gravina in Puglia.
- Vineyard: Vigna Zingariello;
- Soils: Chalky subsoils with Bordeaux-type pebble
- Year planted: 1995.
- Elevation: 600 metres
- Aspect: North-south.
- Training system: Vertical
- Pruning system: Spurred cordon
- Vineyard density per hectare: 4,500.
- Crop yield per hectare: 60 q.
- Harvest period: Mid October
- Fermentation: In stainless steel fermenters at 16°-18°C.
- Fermentation length: 15 days.
- Malolactic fermentation: None.
- Maturation: In stainless steel on the lees for 6 months, then in the bottle for 4 months

SENSORY PROFILE

- Appearance: Deep straw-yellow
- Bouquet: Rich and roud, releasing wildflower and pear blossom
- Palate: Very rich, round, but with fresh acidity in background, very long finish



