



ROYCELLO



APPELLATION Fiano IGT (Typical Geographical Indication) Salento (controlled appellation)

GRAPES Fiano cultivated in the proprietary vineyards of our Maime estate, located in the township of San Pietro Vernotico in southern Puglia.

VINTAGE 2017

The 2017 vintage was characterized by rather dry climatic conditions during the entire growing season. In Puglia's Salento peninsula, where the viticulture has, for centuries, adapted itself to hot vintages, "extreme" temperatures were not registered. To the contrary, the summer season was marked by the "tramontana", the north wind, whose breeziness produced excellent temperature swings from daytime warmth to evening and nighttime coolness and favored aromatic development, particularly in the white and rosé wines.

The Fiano grapes for Roycello were harvested between the 7th and 18th of September.

PRODUCTION The harvest took place when full aromatic ripeness was achieved and the grapes were delicately destemmed and immediately given a soft pressing. The must was chilled to a temperature of 50° Fahrenheit (10° centigrade) to assist a natural static settling of the impurities.

The clarified must was fermented with selected yeasts at a temperature of 61° Fahrenheit (16° centigrade) in temperature-controlled stainless steel tanks.

The wine was given a brief, approximately five month period of aging on its lees in stainless steel tanks and then a three month period of bottle aging before release.

ALCOHOL 13%vol.

TASTING NOTES

Color straw yellow with greenish highlights

Aroma citric notes of orange blossoms and oranges along with fruity notes of yellow peaches and pineapples accompanied by subtle sensations of jasmine and hints of hazelnuts.

Flavor soft on the opening followed by bracing savory sensations and a lovely freshness

SERVING TEMPERATURE 50°-54° fahrenheit (10°-12° centigrade)