



# ROYCELLO



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

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

**VINTAGE 2018**

The 2018 vintage in Salento saw hot and humid climatic conditions. Temperatures during both spring and summer were higher than average interrupted by intermittent and frequent rain showers.

This year's vintage required a greater degree of attentive canopy management compared to past vintages.

White grapes from the Masseria Maimè estate achieved good concentration levels and aromatic ripeness at harvest time.

Fiano grapes for Roycello were harvested between September 7th and 21st

**PRODUCTION** Harvesting operations took place once the grapes achieved full aromatic ripeness. Grapes were brought to the cellar, destemmed and gently pressed. The must was chilled to a temperature of 10 °C (50 °F) for approximately 24 hours to favor a natural settling of the impurities and clarification. Alcoholic fermentation took place in stainless steel tanks at a temperature of 16 °C (61 °F). The wine was left to age on the lees in stainless steel tanks for about 4 months then bottled. Roycello was aged for an additional period of 3 months in the bottle before being released for sale.

**ALCOHOL** 12,5 % vol.

**TASTING NOTES**

**Color** straw yellow with greenish hues

**Aroma** white peaches, floral notes of broom flowers, accompanied by delicate notes of sage and thyme.

**Flavor** soft entry, followed by pronounced sapidity and pleasant freshness

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

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