



ROYCELLO

Classification

Fiano I.G.T. Salento (Typical Geographical Indication)

Vintage

2018

Grapes

Fiano

Climate

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 Maime estate achieved good concentration levels and aromatic ripeness at harvest time. Fiano grapes for Roycello were harvested between September 7th and 21st.

Vinification and aging

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.

Historical data

Masseria Maime is located in one of the most beautiful areas of Upper Salento, not far from the town of San Pietro Vernotico, in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lie between woodlands and pine forests and stretch out as far as the eye can see, ultimately blending into the sea. The most prevalent varieties grown here are: Negroamaro, Primitivo, Chardonnay and Cabernet Sauvignon.

There are two neighboring plots on the Masseria Maime estate: one named ROY and the smaller one, ROYCELLO. These names are reminiscent of one the area's natural inhabitants in the 30s and 40s: a Eurasian crane that preferred the swampy area of the Cerano Woods and whose name in dialect mimicked the name Roy. Roycello is made from grapes of the eponymous vineyard and reveals, in both its name and personality, its strong ties to the territory.



Tasting notes

Roycello shows a straw yellow color with greenish hues. On the nose, white peaches and floral notes of broom flowers are accompanied by delicate notes of sage and thyme. On the palate it has a soft entry, followed by pronounced sapidity and pleasant freshness.