Castel Serranova Fiano, Salento IGP 2024

IVL0152024

Agricole Vallone

— Puglia, Italy

2022 Vintage

Decanter World Wine Awards Bronze 2024

An exciting addition to our range from Puglia - offering elegant white flower notes alongside a savoury and well structured palate. Excellent typicity for a wine at this price.

Production

The Fiano grapes are sourced from a 5 hectare vineyard with limestone-clay soils in the Carovigno area, near Tenuta Castel Serranova. They are hand-harvested in the first half of September, de-stemmed and pressed with a short pre-fermentative cryomaceration. Then they undergo temperature-controlled fermentation in stainless-steel for 20 days. The wine stays in stainless steel, on fine lees, for 4 months before bottling.

Tasting note

Aromas of white flowers, tropical fruit and citrus. The palate is fresh, bright and well-structured with papaya and apricot characters, floral notes, balanced by a lightly savoury and mineral finish.

Food Match

Chicken Apulia pasta or stuffed aubergine

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGP

Winemaker:
Marco Mascellani

Grape Varieties:
Fiano 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8018978821062