



Kimia Fiano Puglia IGP Tenute Chiaromonte

Certified Organic

Varietals: 100% Fiano Minutolo.

Area of production: Acquaviva Delle Fonti, 330 m s.l. in limestone soil.

Training system: Spurred cordon.

Production: 16,000 bottles.

Harvest: Manual, September.

Vinification: Stainless steel after 10 days on the lees.

Maturation: 6 months.

Refinement: 3 months in the bottle.

Ageing capacity: 7-10 years.

Sensory characteristics: White flowers and orange blossoms, fresh yet smooth.

Serving suggestions: Crustaceans and white fish.

Alcohol: 12.5%.

Serving temperature: 8-10° C.