

Varvaglione

Margrande Fiano Salento IGP 2024



TASTING NOTE

On the nose, intense and aromatic bouquet with notes of ripe pear and elderflower. On the palate, almond and citrus notes enhanced by a fresh and delicate taste.

VITICULTURE

espalier

VINIFICATION

Winemaking: soft pressing followed by fermentation at controlled temperature of 14°C and aged in stainless steel with periodic resuspension of fine lees

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Fiano (100%)
CLOSURE	Synthetic Cork
SKU CODE	L7916124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Puglia
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.7
TOTAL ACIDITY	7.4g/l Tartaric
RESIDUAL SUGAR	6.4g/l
SKU	L7916124