



Michele Biancardi

CANTINE

e

VIGNE DAUNE

SOLO

Denomination: Fiano I.g.t. Puglia

Grape: 100% Fiano

Production area: The vineyard is located next to the Gargano and the sea, in the countryside of Cerignola (Fg, Apulia). Guyot with a plant density of 5,000 plants per hectare, placed on a predominantly calcareous soil.

Vinification: Hand harvested and immediately placed in cold storage at a temperature of 0° C for 24 hours in order to preserve all the aromatic component. Then, without being de-stemmed, the grapes undergo soft pressing. After a brief clarification and pre-fermentation period, the fermentation is started at a temperature of 12° - 14° C.



Michele Biancardi - cantine e vigne daune

Cantina in Contrada Viro • Strada provinciale 68 • 71042 Cerignola (Fg)

Sito web: www.michelebiancardi.it • E-mail: info@michelebiancardi.it • Telefono: +39 3394912659