

PS
WINE

premium wine selection

Vini di Qualità



Hic et Nunc Bio.

Fietri

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| CLASSIFICATION | I.G.T. Toscana |
| TYPE | White |
| REGION | Tuscany |
| PROVINCE | Siena, Gaiole in Chianti |
| GRAPE VARIETY | 50 % Chardonnay, 50 % Viognier |
| TYPE OF FARMING | Guyot, Biologic wine |
| HARVEST | Chardonnay at the end of September, Viognier at the beginning of September. |

VINIFICATION

Prefermentative maceration: 8 hours.

For Chardonnay: fermentation at controlled temperature of 20 °C in barriques. For Viognier: 16 °C Viognier in stainless steel vats.

Fermentation period: Chardonnay 26 days – Viognier 30 days.

Malo-lactic fermentation: Chardonnay partly in barriques; Viognier not done.

MATURATION

Chardonnay matures in barriques for 5 months and Viognier in stainless steel vats for 5 months.

Ageing in bottle: 4 months.

TASTING NOTES

Bright and intense straw yellow color and strong mineral notes. At first sip, exotic fruits and coconut prevail accompanied by the sweetness of Golden apples. Then notes of citrus and Mediterranean scrub follow with salty sage, essence of spring wild flowers, and almond. The palate is clean, balanced and consistent with a structured but smooth body. The persistent freshness carries to a vibrant, savory final and to a soothing vanilla aftertaste: Fietri captured in a single moment.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.