



-FIANO GRAN RESERVA-



Grape varieties

100% Fiano

Vineyard location

Agrelo, Luján de Cuyo, Mendoza

Year of vine planting

2010

Soil type

Clay, limestone, rocks

Altitude

1.050 meters above sea level

Production per hectare

8 tons/ha

- Tasting notes

White wine with golden hues. In nose it presents aromas of white flowers, such as jasmine, and spices. It has a fresh and dry entry, and a lingering finish. The aging may be perceived primarily in the aftertaste.

- Ageing

12 months in new French oak barrels

- Ageing potential

8 years

- Type of cork

Natural one-piece cork

- Annual production

3.000 bottles

- Best served

Between 11 and 12°C (around 50°F)

- Winemaker

Giuseppe Franceschini