



CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY



ARE

DEI
CAMPI
DEANTERA

FIANO SALENTO IGT

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ARE DI CAMPI DEANTERA FIANO SALENTO IGT

<i>Wine type</i>	White
<i>Grape</i>	Fiano
<i>Origin Desitination</i>	Salento indicazione geografica tipica
<i>Vine growing system</i>	Guyot
<i>Density of plantation</i>	5000 vines per hectare
<i>Production area</i>	Monteparano, Salento. The area is about 100 meters above sea level, with high average temperatures and medium low rainfall.
<i>Soil</i>	Shallow,medium texture, mainly clayey and sandy. Yellow soil.
<i>Harvest</i>	End of August
<i>Vinification</i>	The grapes are destemmed, left for a few hours with their skins, at low temperature, in order to enhance ethe extraction of their flavors. Then fermentation takes place in stainless steel tanks for almost a cou'le of weeks at 15°C to protect the varietal profile.
<i>Ageing</i>	In stainless steel tanks for 5 months
<i>Tasting notes</i>	Straw yellow color; delicate aroma of white flowers with notes of citrus and Mediterranean maquis. Elegant, fresh and mineral on the palate with a pleasant persistence.
<i>Best served with</i>	Savoury first courses, different kinds of meats and cheeses
<i>Serving temperature</i>	10-12° C



Each are has its soil and subsoil, its wind and its sun. Each grape has its own are. Each wine its grape. With care and passion, we try to read what is written in each are.



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