

CHIANCABIANCA

FIANO
2012



TOR DE' FALCHI®

PATRIMONIO CULTURALE DEL VINO
PASSIONE DALLA PUGLIA

AZIENDA AGRICOLA TOR DE' FALCHI

Sede legale

Via Meropia, 78 - 00147 - Roma - Italy

Cantina / Winery

Minervino Murge - Contrada Montelarosa
76013 BT Italy

info@tordefalchi.com
cell / mobile +39 3345631352

WWW.TORDEFALCHI.COM



TECHNICAL SHEET

Appellation: Fiano Puglia IGP
Grapes/Blend/Variety: 100% Fiano
Orography: hilly
Altitude: 200 mt a.s.l.

Production area: Canosa di Puglia and pre-hills of the Murgia, Castel del Monte DOC area

Soil: Calcareous with medium consistency and deep tufaceous.

Training system: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants / ha

Yield per hectare: 10,00 T/ha

Vinification: Fermentation in stainless steel tanks at a controlled temperature (14-16°C)

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

TASTING NOTES

Chiancabianca is made with Fiano grapes, grown in the lime and mineral rich earth of Castel del Monte area. The name "Chiancabianca" translates from the local dialect as White Stone, used for centuries throughout the region as ornamental portals and paving-stones.

Colour: straw yellow with golden highlights

Bouquet: rich with aroma of green apples

Taste: richly-structured with a persistent acidity

Food pairings: Suited to fish and sea-food. It also drinks very well with soft cheeses, or simply on its own as an aperitif. Serve at 10°-12°C

VINTAGE: 2012

WINE MAKER'S TECHNIQUES

Harvest period: end of august

Brix at harvest: 21°

TECHNICAL DATA

pH: 3.54

Total acidity: 6.00 g/l - Alcohol: 12,00% vol

Residual Sugar: 1,6 g/l - SO 2 total: 100 mg/l

Bottling period: April 2013

