MASSERIA LI VELI · ITALY

Torremossa Fiano, 2024

Salento IGT, Puglia, Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Fiano	12.5%	2024 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Ripe fruit: nectarine and peach, grape and flowers. Medium acidity and textured minerality. Fresh and refreshing with meaningful body.

About the wine

The grapes come from vines over 20 years old on sandy limestone soils in Salento and are picked in early September. Fermentation takes place in stainless steel below 16°C, followed by about six months in steel to keep the fruit pure. Salento lies between the Adriatic and Ionian seas, whose breezes temper the summer heat.

Winemaking

MATURATION	Stainless steel

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	perfect with appetizers and finger food.

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Fiano: fee-AH-no