HOUSE OF TOWNEND

Fiano, Carlomagno

Price	£10.99
Code	CARL090

Discover the incredible taste of the Apulia coast when you toast with this Fiano Carlomagno from House of Townend. We tried this wine and had to have it - a rare opportunity to try a delicious estate Fiano from a great producer - whose lower yields and skilled team have made a wonderfully aromatic and intense dry white with a core of ripe tropical fruit and delicate hint of lime zest.

Tasting Notes:

Straw yellow shot with green; very full and intensely fruity on the nose with exotic fruit such as melon and banana, featuring hints of citrus reminiscent of grapefruit. On the palate it is very well balanced, with a good acidity backbone and length.



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Specification	
Vinification	The harvest is at night in order to preserve the freshness of the fruit, and in boxes of 5 kilos to store the integrity of the product. The pressing follows a cold maceration of the skins for 6-8 hours to extract as much of the flavour from the grape. Followed by soft pressing, static clarificatio of the must and fermentation. The fermentation process lasts 10-12 days at a temperature of 16-17°C. After fermentation, aging of the lees in stainless steel for 3 months.
ABV	12.5%
Size	75cl
Drinking Window	Drink Now
Country	Italy
Region	Puglia
Type	White Wine
Grapes	Fiano
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Elegant, refined and supple
Producer	Cantine Paolo Leo
Producer Overview	Paolo Leo founded his Salento winery in 1989, situated in San Donaci, between Lecce and Brindisi, inside the Negroamaro Park. It is one of the leading Puglian wineries, renowned for its production of native varietals such as Primitivo and Negroamaro, and remains in the hands of the founding family.’
Closure Type	Screw Cap
Food Matches	A superb accompaniment to shellfish, fish and seafood. Pair also with white meat and cheese.