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House of Townend

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## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

### Fiano, Carlomagno

Price: £8.49  
Product Code: CARL090



#### Description:

Discover the incredible taste of the Amalfi 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. Fiano Carlomagno was included in The Times Top 100 Wines For Summer July 2020, with Jane MacQuitty writing "If you want that holiday vibe without the air travel, take a trip to Italy's beautiful Amalfi Coast with a brilliant, tangy, minerally fiano, ...Southern Italy's Fiano grape can and does produce some brilliant, tangy, minerally whites, and this gets my vote. Harvested at night, and fermented and aged in stainless steel, this intense, complex, citrus-led white is great with dishes such as mussels or spaghetti alle vongole". Buy this beautiful, award-winning wine today and see why Fiano Carlomagno is truly deserving of its accolades.

#### 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.

#### Specification:

Product Code:	CARL090
Price:	£8.49
ABV:	13%
Size:	75cl
Drinking Window:	Drink Now
Region:	Puglia
Country:	Italy
Type:	White Wine
Grapes:	Fiano
Genres:	Vegan, Vegetarian
Vintage:	2020
Style:	Dry
Body:	Elegant, refined and supple
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 clarification 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.

Producer:

Stefano Girelli - The Wine People