



TWO THOUSAND TWENTY ONE
Fiano

Inspired by Italy - Crafted in California

GIORNATA FATTO A MANO wines are a true reflection of place and vintage without makeup or any tricks to hide behind. Winemaker Brian Terrizzi and Grape Grower Stephy Terrizzi made the choice early on that these wines would be devoid of intervention, without addition, made in clay amphora and simply put, "are what they are". The bottles were all filled by gravity, corked individually by hand, without any filtration or fining. We are aware these wines are not for everyone, and they are not for every occasion, but we feel that all of them are intrinsically unique and true to vintage.

OUR FIANO Fiano hails from Southern Italy, especially around the Campania region, and most notably the hills of Avellino. Our full skin contact Fiano has aromas of orange along with lemon oil, limoncello, and a hint of white pepper. The texture is full bodied with medium viscosity, light tannin and a long finish.

REGION: Central Coast **AVA:** Paso Robles **DISTRICT:** Adelaida

VINEYARD: Luna Matta **ALTITUDE:** 2100 feet

EXPOSURE: SW - NE orientation, 35% slope

SOILS: Silty Clay loam from weathered from calcareous shale and sandstone

VARIETIES: Fiano 100%

VINE AGE: 20 years

VINE TRAINING: Cane pruned, modified VSP

FARMING: Organic, certified from CCOF

HARVEST DATES: 9.18.2021

YEASTS: Native

FERMENTATION & ELEVAGE: Fiano grapes were left on the skins to ferment for 21 days in amphora. After fermentation the grapes are drained and pressed. The wine is then transferred back to amphora to age for 7 months until bottling

ALCOHOL: 13.0%

ANNUAL PRODUCTION: 54 Cases



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PASO ROBLES, CA WWW.GIORNATAWINES.COM