



giornata 2021 Fiano

Inspired by Italy - Crafted in California

FIANO: Fiano hails from Southern Italy, especially around the Campania region, and most notably the hills of Avellino. Varietal wines tend toward rich and full qualities with generous floral aromatics. As opposed to Vermentino, Fiano begs for heartier fare and demonstrates more winter-like seasonality, thus striking a good counterpoint in our white repertoire.

TASTING NOTES: Aromas of honeysuckle, honey, wet stone, lemon frosting, elderflower, bartlett pear, chomomile, spring flowers. Texturally this wine is medium plus viscosity & weight, a silky mouthfeel with hints of creaminess. On the palate pear, green apple, honey, elderflower and panna cotta.

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

VINEYARDS:	FARMING:	SOILS:
Margett ————	Organic without certification	Sandy Loam Alluvial
Luna Matta ————	Certified organic CCOF	Silty Clay Loam

VARIETIES: Fiano 100%

HARVEST DATES: 9.4.21/9.18.21

YEASTS: Native

FERMENTATION & ELEVAGE: Stainless steel

ALCOHOL: 13.0 %

ANNUAL PRODUCTION: 157 cases



Produced & Bottled by Giornata Wines
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