



# giornata

## 2022 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. Wines made from this grape tend toward rich and full qualities with generous floral aromatics. As opposed to simpler Italian white varieties, Fiano begs for heartier fare and accompanies more sweater weather seasonality, thus striking a good counterpoint in our white repertoire.

**WINEMAKING:** Destemmed and crushed in the early a.m, the grapes are left to soak on their skins for a few hours before a delicate pressing. They then proceed untouched through alcoholic and partial malolactic fermentation. The wine is then filtered and bottled in early March with minimal SO<sub>2</sub>.

**TASTING NOTES:** Aroma of elderflower, stone fruit, honey and wet cement. On the palate, lemon curd, honey dew and bitter almond

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

**VINEYARDS:** Margett

**FARMING:** Organic without certification

**SOILS:** Sandy Loam Alluvial

**VARIETIES:** Fiano 100%

**HARVEST DATES:** 8.19.22/8.29.22

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Stainless steel

**ALCOHOL:** 13.0 %

**ANNUAL PRODUCTION:** 206 cases



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Produced & Bottled by Giornata Wines  
Paso Robles, CA    giornatawine.com    805.434.3075