



TWO THOUSAND and TWENTY TWO  
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. It also is an ancient variety with small berries and thick skins that works well in amphora and give the resulting wine deep flavor and texture. The results are dramatic, picking up complexity and verve with a serious tannin profile that makes it versatile for food pairing with bigger proteins.

On the nose, dried mango, chai spices, fresh thyme. The palate, jasmine tea, bitter melon and orange glaze.

Pair with sausage risotto, pork chops, congee rice porridge

---

**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:** 21 years

**VINE TRAINING:** Cane pruned, modified VSP

**FARMING:** Organic, certified from CCOF

**HARVEST DATES:** 8.19.2022

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** 6 week maceration in amphora, gentle basket press, then, additional 7 months aging in amphora.

**ALCOHOL:** 13.0%

**ANNUAL PRODUCTION:** 54 Cases

---

PRODUCED AND BOTTLED BY GIORNATA WINES,  
PASO ROBLES, CA [WWW.GIORNATAWINES.COM](http://WWW.GIORNATAWINES.COM)

