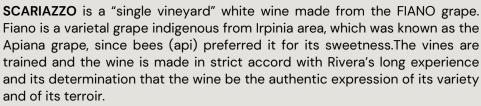


SCARIAZZO 2022

Fiano Puglia I.G.T.



The wine is named SCARIAZZO for the traditional local barrel-vaulted building used to pen sheep. These constructions, which served as stopping-places for the flocks during their annual transhumance movements, were emblematic of the pastoral economy that flourished in northern Puglia until the late 19th century. Limited production: 6000 bottles per vintage.

VARIETIES: 100% FIANO

PRODUCTION AREA: Pre-hills of the Murgia area, northwest of Bari

VINEYARDS: Trained to the Guyot system at 4,800 vines per hectare, planted in deep limestone soils at elevations of 200 metres. Yield per hectare averages 90–100 q./ha

WINE MAKING: The grapes are harvested in the last week in August at optimal phenolic ripeness. The must ferments at a controlled temperature, with 20% in new Allier oak barriques and the remainder in steel

AGEING: The wine is bottled after a period of 6 months in glass-lined cement vats on the lees

TASTING NOTES: Deep straw yellow; rich, complex bouquet with smoky notes and the minerally slate classic to fiano; multi-layered palate with an acidity that balances all components

RECOMMENDED WITH: It is delicious with antipasto dishes and with elaborate first courses, lighter meats, and with most seafood. Serve at 10–12°C

CELLARING: Scariazzo's complexity and sound structure allow an increasingly deepening richness in the bottle up to three years after harvest

ANALYTICAL DATA: Alcohol: 13.20%; Total acidity: 5,87 g/l; pH: 3.35; Residual sugar: 3,1 g/l; Total SO2: 98 mg/l



