



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Fiano Greco Puglia IGT

From vineyards located in Locorotondo, Martina Franca, Massafra and Gravina in Puglia. The vines are 20-40 years old and benefit from constant sea breezes that lower nighttime temperatures, helping the grapes develop their luscious aromas. After harvest, the grapes are pressed and fermented in temperature-controlled stainless-steel tanks for ten weeks. A small portion of the Fiano grapes are dried until the end of October to add extra complexity. Crisp and clean with aromas of white peach, pear, and orange blossoms.

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**Wine exported to:** Australia

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## Most recent awards

**WINE ADVOCATE:** 95

**JAMES SUCKLING:** 94

**VINOUS:** 92

**WINE ENTHUSIAST:** 91

**WINE & SPIRITS: 91**

**WINE SPECTATOR: 91**

**ULTIMATE WINE CHALLENGE: 91**

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## Winemaking and Aging

|                           |                               |
|---------------------------|-------------------------------|
| Grape Varieties:          | 89% Fiano Minutolo, 11% Greco |
| Fermentation container:   | Stainless steel               |
| Type of yeast:            | Selected                      |
| Fermentation temperature: | 7.2 °C (45 °F)                |
| Malolactic fermentation:  | No                            |
| Aging containers:         | Stainless steel               |
| Aging before bottling:    | 2 months                      |



## Vineyard

|                    |   |
|--------------------|---|
| Organic:           | No  |
| Vineyard location: | Locorotondo, Martina Franca, Massafra and Gravina in Puglia |
| Age of vines:      | 20-40 years old   |



## Tasting Notes and Food Pairings

|            |              |
|------------|--------------|
| Winemaker: | Mark Shannon |
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