



**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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