



TORRE DEL FALCO

Fiano Puglia IGT Bianco

Torre del Falco Fiano emanates notes of ripe pear, fresh citrus, and subtle white flowers. With a structured, mineral quality and a persistent finish, it envelops the palate in the vibrant harmony of authentic Apulia.

TASTING NOTES

The hue is a pale straw yellow, exhibiting light greenish reflections. The bouquet is nuanced and delicate, featuring hints of white flowers and fruit. On the palate, the taste is savory and refreshing, with citrus notes that amplify its vibrancy.

GRAPE VARIETIES

Falanghina

VINEYARDS

Apulia — hills in the north of Bari

ALTITUDE

350-450 m.a.s.l.

SOIL & VINE TRAINING

Calcareous, clayey with medium texture / Vertically trellised spurred cordon

HARVEST PERIOD

Early September

WINEMAKING & AGING

Soft pressing with fermentation under controlled temperature
Steel — Bottle

ALCOHOL CONTENT

12.5% vol.

BOTTLE EAN

8015393110702

BOX EAN

8015393110719

BOTTLES/BOX

06 x 750ml

PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 21 boxes of 6 bott. = 630 bott./pallet