

MASSO ANTICO FIANO da uve LEggerMENTE APPASSITO IGT 2025

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Product image

99/100 Luca Maroni **A Southern Italian Delight**

Product Code:	5709	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Puglia	Volume:	750ml
Sub Region:	Salento IGT	Alcohol:	13.0%
Style:	White	Grape:	100% Fiano
Variety:	Fiano		



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TASTING NOTES

Luca Maroni - Italian Winery of the Year 2025

Rated 99/100 by Luca Maroni - Leading Italian Wine Critic

Fiano is an ancient white variety going back to Roman times and grown in the Southern areas. This example is produced in the Appassimento style. It's a blend of fresh and semi-dried grapes, a method that's the hallmark of appassimento wines like Amarone. This technique contributes to the wine's rich, complex flavour profile.

Good Fiano from southern Italy should show pops of apple blossom, hints of citrus, and creamy undertones. This excellent example has all those things and more. This wine is exotic and has lovely flavours of orchard fruits such as peach, pear and apricot, honeyed citrus, laced with spice.

It's a magical marriage of flavours and thirst quenchingly (is that even a word) good!! It has great acidity (for Fiano) to fruit sweetness creating a good mouthfeel, with a touch of minerality. This wine shows richness on the mid palate but finishes nice and crisp.

Winery notes

VINO FINO

Explore a World of Wine

(2025 Vintage)

"In the heart of Salento, Masso Antico preserves the tradition of Apulian winemaking. The Alberello Pugliese, an ancient cultivation method, yields excellent quality grapes that are withered on the vine and refined in barrels. Passionate winemakers reinterpret history into eclectic wines, capable of expressing the colours and flavours of this generous land.

Wine with a straw yellow colour and elegant aromas of fruit and almonds, citrus and tropical notes. In the mouth, it is fresh and harmonic, with a long and pleasant finish.

Grapes are picked up manually and placed in small cases. Once in the cellar, part of the grapes undergoes a drying process at controlled humidity and temperature. Thanks to this process, the grapes lose weight and the sugar level and aromas are enhanced. Vinification takes place in stainless steel tanks where the liquid acquires complexity and structure. Fermentation follows and part of the wine is matured in wooden barrels for 3 months, then blended with the other wine and bottled."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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