VINO FINO
Explore a World of Wine

UNICO ZELO ALLUVIUM FIANO 2023



$34.99

Product Code:	6077
Country:	Australia
Region:	South Australia
Sub Region:	Adelaide Hills
Style:	White
Variety:	Fiano

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	100% Fiano
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Sourced from their grafted vineyard in Birdwood in the Northern Adelaide Hills. Vineyard was grated over to Fiano in 2015. This vineyard is the highest in altitude of the 3 Fiano bottlings and the coolest of all three, 500 meters above sea level, planted in Alluvial Quarts-Shot Clay soil. Brendan highlights the slow ripening of this site due to the consistent cooler temperatures throughout the growing season. Slow rate to achieve phenolic ripeness and sugars.

This wine is most definitely the most ‘classic’ Fiano in style. What I mean by that is the Italian’s sometimes refer to Fiano as ’the Riesling of the South’. Lean, mineral with tension sums up this wine best. When young it’s most definitely a food style light mineral white wine, think Chablis for example.

48 hours of skin contact in the crusher after picking. Pressed then wild fermented in tank. racked off gross lees post ferment. 9 months elevage on fine lees. Occasional battonage during ageing.

Winery notes (2023 Vintage)
"Ever had a wine that tastes like you're drinking a lazer? Well, we've made one - Alluvium. The epic vineyards we source this from are just around the corner from our Gumeracha winery in Birdwood. The Fiano (along with some Nero) was grafted from Sauvignon Blanc back in 2015!"

Reviews for previous vintages below...

94/100 David Sly, Decanter

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(2020 Vintage)
"Incredibly, five-year-old vines at Gumeracha have produced fruit of surprising finesse and feistiness. Proud, taut and trim, the palate melds fresh, zesty grapefruit, lime and a crunch of firm Nashi pear, and a quartz grip that accentuates a savoury edge. Minerality just wins out in the end."

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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