



ALFRESCO

FIANO



vegan friendly

RIVERINA



Mild summer conditions along with idyllic rainfall enabled an extended ripening period, producing wines with optimum acid and fruit flavour retention. The fruit was harvested from a single vineyard mid - February, in the cool of the night and immediately crushed, destemmed and chilled to our bag press to preserve freshness and minimise phenolics. The free run juice portion was fermented at a low temperature, using a selective aromatic yeast that promotes thiols and varietal expression. Post fermentation the parcel receives a short time on yeast lees to enhance palate weight, and retain brightness, before being blended, filtered and bottle

Tasting note

Light straw in colour with a green hue. Our Fiano displays lifted aromatics of freshly squeezed lime and passionfruit juice leading to a generous, fruit forward palate of tropical fruits and lemon zest. This wine is textural and wonderfully fruity with fresh bright acidity.

Region

Riverina, New South Wales.

Wine

Alcohol: 12.2%

Analysis

pH: 3.36 TA: 7.6 g/l RS: 2.8 g/l

Style

Crisp, dry and fruit driven. Vegan Friendly.

Food Match

Enjoy as an aperitif or as a compliment to fresh fish dishes.

Cellaring

This wine has been made to drink now and will cellar for up to 2

years.

Winemaker, **James Ceccato**







RIVERINA

Packaging Detail



Carton Packaging

Range: Alfresco Range

Product: Fiano

Approx. Case Weight:

Bottle Barcode No: 9335966005853

Carton Barcode No: 69335966005855

> **Bottle:** Premium Burgundy (AG-086)

Bottle Weight (grams): 415

Package Weight (grams): 1070

Bottle Dimensions (hxd): 284mm x 79.8mm

> Carton Size: 6 pack

Carton Dimensions: 241mm x 161mm x 298mm

Slipsheet Configuration: 78 (domestic) - 104 (export)