DRY	CRE	ЕК	VAL	LEY
F	Ι	Α	Ν	0
2	0		2	3
			AND BO HEALDSB	
ALCO	HOL 1	3.0%	BY VO	LUME

H A R V E S T E D : OCT. 4, 2023

BRIX AVG: 21.7

BLEND: 100% FIANO

ACIDITY: 6.9 g/L

рН:

3.32

ALCOHOL: 13%

AGING: STAINLESS STEEL & CONCRETE TANKS

BOTTLED: 4/19/24

CASES: 260

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2023 FIANO

VARIETAL & VINEYARD: Our 2023 Fiano comes from two small vineyard blocks, planted in 2011 and 2018. Fiano is the most noble grape from the town of Avellino in Italy's Campania region, evidenced by the fact that it is one of the few white wines given a DOCG classification. We planted Fiano thinking it would respond well to Mediterranean climate here in Dry Creek Valley, and we were right. The vines produce small-berried clusters that deliver classic flavor and texture with great natural acidity.

VINTAGE/HARVEST: 2023 was the one of the latest harvests we've experienced in 25 years, October 4th. Late bud-break and moderate weather through the entire growing season resulted in intense fruit flavors that come with racy acidity. 2023 was the first year we included our new Fiano vineyard block, and it performed admirably. It's success allows us to produce slightly more Fiano than we have previously, which we love.

WINEMAKING: The grapes are de-stemmed, pressed, and sent to a tank where the juice is allowed to settle for 24 hours prior to fermentation. We ferment Fiano in stainless and concrete tanks at temperatures below 70 degrees to retain bright aromas. The wine is then aged in concrete tanks, which offer some of the oxidative benefits of oak without imparting wood flavor. We prevented this wine from going through malolactic fermentation, thereby preserving the bright natural acidity in this steely white.

STYLE/DESCRIPTION: Fiano is, in my opinion, the most interesting and distinctive white wine in Southern Italy. It has expressive honey, almond-pear aromas and flavors in a richly textured, but crisp wine. Both of our vineyards blocks produce these classic flavors with a bit more natural acidity than normally found in Italy, which is even more noticeable with the cooler temperatures of the 2023 vintage. Fiano is tremendously versatile as it can stand up to full flavored food. - MU

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