

UNTI

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F I A N O

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GROWN, PRODUCED AND BOTTLED
BY UNTI VINEYARDS HEALDSBURG, CA

ALCOHOL 13.2% BY VOLUME

HARVESTED:

SEPT. 11, 2024

BRIX AVG:

21.7

BLEND:

100% FIANO

ACIDITY:

5.7 g/L

pH:

3.55

ALCOHOL:

13.2%

AGING:

STAINLESS
STEEL &
CONCRETE
TANKS

BOTTLED:

4/21/25

CASES:

300

WWW.UNTIVINEYARDS.COM

2024 FIANO

VARIETAL & VINEYARD: Our 2024 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: 2024 started out just as we like it, with a cold wet winter that gave our soils a long and deep soaking which would no doubt benefit us later during the warmer summer and fall months. Winter gave way to a cooler, wet spring that seamlessly became more moderate just in time for the critical time of bloom, which ultimately gave us an even set and average yielding vintage. Things really warmed up in July, we had multiple 100+ days, but luckily the ample soil moisture from the winter and spring, combined with our deep-rooted 20-30 year old vines, afforded us robust and healthy canopies that gave the fruit plenty of shade and protection.

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 concrete tanks at temperatures below 70 degrees to retain bright aromas. The wine is then aged in concrete as well, which offers some of the oxidative benefits of oak without imparting wood flavor. This seems to really be accentuating this wine's minerality and enhancing its opulent texture. We prevented this wine from going through malolactic fermentation, thereby preserving its' acidity.

STYLE/DESCRIPTION: Fiano is, in my opinion, the most interesting and distinctive white wine in Southern Italy. This vintage of Fiano features a rich and pretty nose of pear, stone fruit and beeswax. It has an opulently textured palate of ripe pear and stone fruits on a well-integrated framework of minerality and acidity that gives this Fiano precision, structure and verve. Fiano is one of my favorite white wines, and has clearly found a home in California. - MU