



## Arthemis Fiano 2017

### Fiano Puglia IGT

#### ESTATE

Masseria Surani is located in Manduria, one of the most renowned regions in Puglia for the cultivation of the native Primitivo grape. Viticulture in Puglia has extremely ancient origins: Manduria was first colonized in 700 BC by the ancient Greeks. Taking inspiration from that fact, the Tommasi family, owners of Masseria Surani, has named all the wines in the range after Greek gods. The premium fruit that goes into the Masseria Surani wines is obtained as a result of strict clonal selection, modern vine training systems, and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

#### WINE

In keeping with tradition and as a tribute to the local land, the winemaking process for Artemis is noninvasive and allows the characteristics of the local terroir to shine through. The resulting wine is aromatic, marked by notes of white flowers, tangerine, and lime. The wine is predominantly Fiano, complemented by 10% Chardonnay.

#### VINEYARD

The vineyards are located in Manduria, one of the finest zones for the cultivation of indigenous grapes of Puglia. All of the vineyards are organically farmed. The vineyards are designed so as to fit perfectly into their surroundings: the vines are supported by wooden stakes at the head of each row, and by galvanized iron posts along their length. An irrigation system exists, but it is only used in periods of extreme drought. The soil in this area is limestone-based: it is very fertile and permeable, as well as being cool and a reddish ocher in color due to its iron content.

#### WINEMAKING

*Fermentation:* 10 days of fermentation in temperature-controlled stainless steel tanks.

*Aging:* 4 months aging in inox tanks before bottling and release.

#### TASTING NOTE

The notes of tangerine, lime, and white flowers and the long finish make this wine an ideal pairing for appetizers, salads, soups, and seafood.