



## 2006 Fiano

The grape variety Fiano originates from the province of Avellino in the Campania region east of Naples, Italy. The variety takes its name from the Latin 'vitis apiana', as the grapes were so sweet they proved to be irresistible to bees ('api'). Fiano is an ancient variety which was highly appreciated in the Middle Ages, where it has been discovered that the Roman Emperor Frederick II placed an order for three salme, an ancient measure, to be kept in his cellar.

### Vineyards

Fiano was first planted on the Coriole estate property in 2003 followed by an expansion of planting in 2001 bringing the total planting at Coriole to 1.5 Hectares, which is quite a large planting considering that there are only 32 hectares inscribed in Italy!

### Winemaking Notes

To preserve freshness, the fruit was hand-picked in the cool morning and whole bunch pressed. The free run was cold settled in tank for 48 hours then racked to stainless steel and fermented to preserve the natural varietal character of the fruit.

It was particularly interesting to note that during fermentation the wine showed powerful tropical fruit characters such as pineapple and passion fruit, while post fermentation the more spicy characters appeared and the tropical characters remained. We found Fiano to have a high level of natural acidity; no acid was added at any stage of the winemaking process.

### Vintage

The 2006 Summer was moderately cool. The final ripening was very fast, and as fine weather continued through Autumn, the vintage came quickly to a close. The whites show great promise with good natural acidity.

### Tasting Notes

A newly introduced variety not seen before in Australia, perfectly suited for the table, this is a complex wine displaying sharp mineral, floral grapefruit and orange peel aromatics. The palate reveals another personality that is 'Rhone-like' exhibiting intense, rich and thick texture yet balanced by a dry mineral spiciness, finishing with concentration & persistence.

### Technical Notes

Bottling Date: 04.10.2006

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Fiano

Alcohol: 13.04% alc/Vol

Total Acidity: 6.37 g/L

pH: 3.25

RS: 2.9

[www.coriole.com](http://www.coriole.com)

Coriole Vineyards - PO Box 9 McLaren Vale SA 5171  
Phone: +61 (08) 8323 8305 - Fax: +61 (08) 8323 9136

