



## 2007 Fiano

### Background

The grape variety Fiano originates from the province of Avellino in the Campania region east of Naples. 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.

### Tasting Notes

Attractive bright straw coloured wine, with tinges of pale lime green. There are generous aromatics on the nose, with honey and lemon, passion fruit and honeysuckle flowers.

The honey/citrus/floral characters are again evident on the palate. The wine is grapey and complex, with pear flavours creating a musky, unctuous, and almost resinous texture. And that passion fruit zing gives refreshing length at the finish, suggesting a wine that will build in weight as it ages.

Fiano's complexity will help it complement a wide range of dishes, from light fresh seafood's in summer, to richer shellfish and poultry in the cooler months. Cellaring for up to three years will be well rewarded.

### Technical Notes

Bottling Date: 05/06/07  
Sizes: 750ml  
Region (GI): 100% McLaren Vale  
Varietal Composition: 100% Fiano  
Alcohol: 13.5% alc/Vol  
Total Acidity: 6.6  
pH: 3.10  
Residual Sugar: 2.9

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

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