



## Arthemis Fiano 2018

### Fiano Puglia IGT

#### ESTATE

The Tommasi Family's passion for wine and desire to discover and select the very best in Italian vineyards has taken them to Puglia. Around 195 acres of land have been purchased in Manduria, in the Salento area, one of the finest zones for the cultivation of the Primitivo grape, where viticulture has extremely ancient origins, dating all the way back to the time of 8th Century BC Ancient Greece. The wines take inspiration from this blessed land and its history, and are all named after Greek Gods.

The property, which lies about 4 miles from the Ionian coast, also includes a manor house, called a "Masseria", dating back to the early 1900s, a typical complex of agricultural buildings which originally acted as an organizational center for all of the farming operations. After refurbishment the Masseria today houses a winery of 7,500 square feet complete with vinification and maturation facilities.

#### WINE

Named for the Greek Goddess of the Moon, Artemis is a fresh, crisp Fiano made mostly from the Avellino clone (the original clone in the area is Fiano Minuto), with a small addition (10%) of Chardonnay.

#### VINEYARD

The Masseria Surani vineyards span 136 acres and have southern exposure, limestone and clay soils with about 5.5 vines per hectare. The vines are Guyot-trained and surrounded by nearly 25 miles of stone walls, built from rocks pulled up when the vineyards were planted 10 years ago.

#### WINEMAKING

The wine is fermented for 10 days in temperature controlled stainless steel tanks and matured for about 4 months in bottle.

#### TASTING NOTE

Intense ruby red color. Red fruits, black-cherry on the nose. Sapid, balanced acidity, soft tannins, medium-bodied.