

TI AMO FIANO

Fall in love with Fiano. Crisp, dry, salty, textural and very, very delicious.

TI AMO FIANO 2022

Vineyard

Predominantly from the family estate vineyards at Rutherglen and King Valley with a little from a grower in the upper King Valley.

Tasting Note

Bright with green edges. Sea spray, pear and citrus aromatics. Textural, salty, nutty, cool flavours and quite smashable.

Wine Style

Fiano is one of the ideal varieties grown in North Eastern Victoria. Briny flavours, textural and a great food pairing with chargrilled cooking.

Additional Information

Vegan, Vegetarian

Winemaking

Gently pressed for delicacy. Fermented in casks and vats. Removed from the yeast lees after fermentation.

Wine Analysis

Alc/Vol: 12.8%, pH: 3.30 TA: 6.5 g/L

Cellaring

Enjoy now or cellar for 2-3 years.

Winemaker

Steve Webber



FOUR GENERATIONS OF WINEMAKING

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