



## 2014 Fiano

### Fiano Background

Waxy textured and high-acid Fiano is the primary white variety from the region of Avellino in Campania, East of Naples. Traditionally grown on volcanic hillsides in its home region, it is also found in cultivation in other parts of Southern Italy.

### Fiano Winemaking Notes

Chalmers Fiano is whole bunch pressed and wild fermented on fine solids in stainless steel tanks. The temperature of fermentation is limited to 15 degrees. After fermentation is finished the wine rests on lees in very old french oak barriques for 10 months before being bottled. The Fiano is then aged in bottle for at least a further 12 months before release allowing the wine to develop in richness and texture.

### Fiano Tasting Notes

The 2014 Fiano shows white flowers, fresh white stone fruits and flinty notes on the nose. Almond bitterness and savoury lees contact characters balance more stonefruit on the focused but generous, textured palate completed by a lingering, refreshing finish.

### Fiano Food Matching

Fiano's texture and often racy acidity make it perfect for foods with high fat content such rich soft cheeses or cured meats. It's elegance and structure also lend it to be paired with more refined fish and seafood dishes.

### Fiano Cellaring Notes

Drink now until 2024

### GI: Heathcote Victoria

*"Straw-coloured. Taut, brooding style. Stonefruits and spice with a subtle cedary-creaminess. Honeysuckle. It gets your juices flowing as you put your thinking cap on. There's a bit of mineral to this, but the fruit prevails. The dude abides. Perfectly pitched in all ways." 92 Points, Campbell Mattinson, The Wine Front, January 2017*

*"Striking tree blossom aromas then tangy, crisp acidity finishing a palate with tantalising notes of beeswax. Fiano in its element." 92 Points, James Halliday Wine Companion 2017*