



Fiano

Synonym: Fiano di Avellino, Fiore Mendillo, Latino

Commonly mistaken for: Minutolo (formerly known as Fiano Aromatico or Fiano di Puglia) Greco Aromatico, Santa Sofia

Origin: It is one of the oldest-known varieties in Italy but there are a number of theories about Fiano's origins: was it drunk by Pliny the Elder and Columella – they wrote about a variety called viti apiane and it is suggested that this was Fiano. More than a century ago, it was claimed that a synonym for Fiano – Latino – was used because it dated back to ancient Roman times. However, what we do know is true is that a wine called Fiano was being consumed (by royalty no less) in the twelfth century in Puglia. The name Fiano is said to derive from an area east of Avellino – Lapio, formerly known as Appia.

Agronomic and environmental aspects: It has traditionally succeeded in soils of volcanic origin and heavy, clay-based soils but can produce wines with early-drinking appeal off lighter, sandy soils. A late ripener, it is found in warm to hot climates. It is highly adaptable to different terrains and diverse training systems, in the limited area of Italy the traditional vertically trained system is used.

Diseases, pests and disorders: Somewhat susceptible to powdery mildew, especially during flowering. Otherwise very hardy and with thick skins that provide good resistance to botrytis as well as summer heat.

Description:

Growing Tip:

fully open, cottony, of whitish colour.

Leaf:

medium of blade, orbicular, 3-lobed or 5-lobed. Has a U or V-shaped petiolar sinus, lateral sinuses shaped like a closed lyre with lobes slightly overlapped. The profile is flat without hairs on the upper surface, and with very dense hairs on the other surface.

Bunch:

medium-small, of pyramidal form, with one developed wing, medium density.

Berry:

of medium dimensions, elliptic; skin of gilded yellow colour with flecks of amber, thick, slightly covered by bloom.

Vegetation Growth Habit:

semi-erect

Vigour:

high

Average bunch weight:

medium-small

Average Bunches per shoot:

1 or 2

Growth Stages:

Time of budburst:

medium

Time of flowering:

medium

Time of veraison:

medium

Time of harvest:

medium

Wine characteristics:

Fiano can make varied styles from delicate and steely to rich and opulent. The styles share floral aromas as well as apple, pear, honey and nuts but especially structure and savouriness. Its wines can be enjoyed young and fresh but can also age very well thanks to the variety's high natural acidity. Winemaking technique has a huge impact on the final style and the grape can handle many different approaches from clean simple winemaking to skin contact to oak.

The Australian Experience:

Fiano VCR 3 has been planted widely across Australia's winegrowing regions since 2004. It has been planted in a wide array of different soil types and climates. The quality produced in all conditions and all styles of viticulture is remarkable. It seems it is a very adaptable variety which is a true grape growers dream. With its thick skins and upright growth habit creating air flow in the open canopy it's not very susceptible to the usual vineyard fungal disorders or rot. Its natural high acidity means it stays fresh even in the warmest of seasons up to a good level of sugar ripeness. If anything, in cooler regions/seasons the high acid could be a hinderance. But as a 'climate change' variety for Australian viticulture in a drier, warmer world with potentially humid events during harvest, Fiano gets a massive seal of approval from Chalmers, and everyone else who grows it. The wines it is making in the various styles, ranging from crunchy and young to oaked and aged, are generally of a great standard no matter the price.

Available Clone:

Fiano VCR 3



- Vine characterized by lower vigour, smaller bunches and smaller berries than the average Fiano which is remarkably vigorous.
- Medium vigour and productivity, small bunches with low berry density.
- Its wine has pale golden colour with green highlights.
- Aromas of fresh florals, persistent and prolonged fruit sensation, good structure and intensity of flavour.
- Sustained acidity and persistent flavour and aftertaste.
- With such favourable attributes this clone lends itself to varietal winemaking but used in a blend it adds structure and texture. Fiano is also well adapted for oak ageing.

Maturity Data: Chalmers Merbein Vineyard

	1/2/18	5/2/18	8/2/18	12/2/18	15/2/18	
Fiano VCR 3						
Baume	11.8	12.0	12.4	12.6	13.0	
pH	3.29	3.34	3.39	3.38	3.39	
TA	8.8	6.6	6.5	6.8	6.2	

Maturity Data: Chalmers Heathcote Vineyard

	7/2/18	12/2/18	15/2/18	19/2/18	23/2/18	
Fiano VCR 3						
Baume	10.1	11.2	11.6	12.0	12.5	
pH	3.15	3.17	3.23	3.33	3.33	
TA	10.9	9.6	8.9	8.1	7.8	