



EMPSON & CO.
Experience Italy in a Wine glass



Fiano Greco Puglia IGT

A Mano is located in Puglia and is owned by American enologist Mark Shannon and Italian marketing specialist Elvezia Sbalchiero who fell instantly in love with the region and its old-world winemaking traditions while on vacation there. The name - Italian for "handmade" - is also their manifesto: the duo passionately cares for every single detail from the vineyard to the bottle. In fact, the vines are hand-cultivated and low-yielding, still head-trained as they were by the ancient Phoenicians. Mark has achieved a winning combination of California's technology (jacketed rotary fermenters, heat exchangers, stainless steel equipment on a state-of-the-art scale etc.) and Puglia's tradition and terroir. With Elvie's strength, determination and logistic intelligence and the wines' amazing value, you have the making of some of the best that Puglia has to offer. From vineyards located in Locorotondo, Martina Franca, Massafra and Gravina in Puglia. The vines are 20-40 years old and benefit from constant sea breezes that lower nighttime temperatures, helping the grapes develop their luscious aromas. After harvest, the grapes are pressed and fermented in temperature-controlled stainless-steel tanks for ten weeks. A small portion of the Fiano grapes are dried until the end of October to add extra complexity. Crisp and clean with aromas of white peach, pear and orange blossoms.

Wine exported to: Australia

Most recent awards

ULTIMATE WINE CHALLENGE: 91

JAMES SUCKLING: 94

WINE ADVOCATE: 94

WINE ENTHUSIAST: 90

WINE SPECTATOR: 90



Winemaking and Aging

Grape Varieties:	89% Fiano Minutolo, 11% Greco
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	7.2 °C (45 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging before bottling:	2 months



Vineyard

Organic:	No
Vineyard location:	Locorotondo, Martina Franca, Massafra and Gravina in Puglia
Age of vines:	20-40 years old

Tasting Notes and Food Pairings

Winemaker:

Mark Shannon

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