

SCARIAZZO 2017

FIANO PUGLIA I.G.T.



SCARIAZZO is a “single vineyard” white wine made from the FIANO grape. Fiano is a varietal grape indigenous from Irpinia area, which was known as the Apiana grape, since bees (api) preferred it for its sweetness. The vines are trained and the wine is made in strict accord with Rivera’s long experience and its determination that the wine be the authentic expression of its variety and of its terroir.

The wine is named SCARIAZZO for the traditional local barrel-vaulted building used to pen sheep. These constructions, which served as stopping-places for the flocks during their annual transhumance movements, were emblematic of the pastoral economy that flourished in northern Puglia until the late 19th century. Limited production: 6000 bottles per vintage.

VARIETIES: 100% FIANO

PRODUCTION AREA: Pre-hills of the Murgia area, northwest of Bari

VINEYARDS: Trained to the Guyot system at 4,800 vines per hectare, planted in deep limestone soils at elevations of 200 metres. Yield per hectare averages 90-100 q./ha

WINE MAKING: The grapes are harvested in the last week in August at optimal phenolic ripeness. The must ferments at a controlled temperature, with 20% in new Allier oak barriques and the remainder in steel

AGEING: The wine is bottled after a period of 6 months in glass-lined cement vats on the lees

TASTING NOTES: Deep straw yellow; rich, complex bouquet with smoky notes and the minerally slate classic to fiano; multi-layered palate with an acidity that balances all components

RECOMMENDED WITH: It is delicious with antipasto dishes and with elaborate first courses, lighter meats, and with most seafood. Serve at 10-12°C

CELLARING: Scariazzo’s complexity and sound structure allow an increasingly deepening richness in the bottle up to three years after harvest

ANALYTICAL DATA: Alcohol: 13.50%; Total acidity: 5,75 g/l; pH: 3.30; Residual sugar: 2,00 g/l; Total SO2: 75 mg/l

AWARDS and RATINGS

LUCA MARONI	90 PTS
JAMES SUCKLING	87 PTS