



MASCA DEL TACCO



www.mascadeltacco.com

L'UETTA

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
FIANO
BIANCO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Fiano and other grape varieties in the percentages allowed by regulations.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Flat and medium-textures soils, rich in iron on a calcareous bottom.

WINEMAKING AND MATURATION

Hand harvest, cryomaceration, soft pressing, then slow fermentation at low temperature and maturation in steel tanks on the yeasts.

SENSORY ANALYSIS

Bright pale yellow, very intense on the nose with sensations of oriental fruit, then white melon, pear, citrus and white flower. Fruity mouth, fresh and sapid, ready to drink, with a long mineral persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Great aperitif with finger food, seafood starter, rice salads, risotti, chicken thai salad, shellfish.

AWARDS

- 2022 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › 97 points Luca Maroni
- 2021 › Gold Medal Berliner Wine Trophy
 - › 98 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › 97 points Luca Maroni
- 2019 › Gold Medal Mundus Vini
 - › 97 points Luca Maroni
- 2018 › Silver Medal Mundus Vini
 - › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy