

A Mano,
Bianco' Fiano/Greco 2024
Bari, Puglia, Italy



Grape Varieties **75% Fiano Minutolo**
25% Greco

Winemaker **Mark Shannon**

Closure **Screwcap**

ABV **12%**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**

PRODUCER

Mark Shannon and Elvezia Sbalchiero, the duo behind A Mano, have worked in the wine business for most of their lives. Elvezia is a northern Italian wine marketing expert and Mark is a Californian winemaker. They fell in love with Puglia and, when they decided to start their own label, made it their home. By producing high quality wines, Mark and Elvezia have succeeded in making Primitivo one of Italy's most talked about grape varieties. They pay high prices for the best grapes from 70-100 year old vines and focus solely on quality and a modern style.

VINEYARDS

This wine is made from the Fiano Minutolo clone from Puglia which resembles Riesling or Viognier. The Fiano Minutolo vineyards are situated in the Itria valley in the heart of Puglia. The valleys provide constant airflow from the Adriatic Sea to the warmer interior area. Fresh breezes lower the night-time temperatures, encouraging the development of lovely perfumes in the grapes. Greco grapes for the wine come from a non-irrigated, sandy hillside vineyard. The average ages of the vines is between 20 and 40 years old.

VINTAGE

The 2024 was a very good vintage in Puglia. The combination of a dry and mild winter, with a warm and dry spring resulted in budding among some varieties. The summer saw high temperatures and little water which despite causing some water stress on the vines, eliminated the possibility of disease and fungal growth. Overall the conditions allowed for optimal ripeness, and development of varietal character.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed with fermentation taking place in temperature-controlled resin-lined concrete tanks for 10 weeks. A small portion of the Fiano grapes were dried until the end of October, after which they were pressed and blended into the wine at the very end of fermentation. The wine was then aged for three months in stainless-steel tanks and three months in bottle.

TASTING NOTES

This wine is straw yellow in colour with some green reflections. A compelling wine which combines crisp and clean flavours with concentration and length. Aromas of nectarines, pear, orange blossom and a hint of jasmine on the nose, with a racy acidity and fresh finish.