



OTTO MURI

Vintage	2016
Appellation	I.G.T. Toscana
Grape Varieties	Fiano.
Main Characteristics	Rich yellow color, due to the permanence on yeasts until Spring; variegated perfume, intense taste recalling toasted hazelnuts. Perfect for bottle ageing which endows it with elaborated finishing notes.

TASTING NOTES

Color	Intense, due to the permanence on yeasts
Perfume	Pleasant and rich, variegated
Taste	Smooth, long, with a great balance, complex aromas with hints of yellow peach and mango and completed with elegant and strong mineral components.

FOOD PAIRING SUGGESTIONS

Fish, shellfish, shrimps, white meats, excellent combination during Autumn with mushrooms risotto.

"TERROIR" OF ORIGIN

Vineyard Location	The vineyards grown at Collazzi estate, located in the town of Impruneta (Firenze)
Vineyard Surface	2.5 acres
Altitude	330 ft above sea level
Exposure	East
Soil Type	Sandy and clay soils
Planting Density	5,000 vines per acre
Training System	Guyot
Average age of the vines	8 years
Climate	2010 harvest was particularly good for the Fiano varieties: dry in August, then cooler evenings in September allowed to reach a perfect ripening.

WINE MAKING AND AGEING

Yield per Acre	1.8 tons
Time of Harvest	Second half of September
Harvest method	Manual, in little boxes to preserve the integrity of the clusters.
Fermentation Vats	Stainless steel
Fermentation Temperature	Between 60.8 F and 64.4 F
Length of Fermentation	20 days
Maceration	One night long on the skins
Malolactic Fermentation	Partially
Ageing	Stainless steel vats
Length of Ageing	6 months
Bottled Ageing	1 months
Packaging Formats	Burgundy style bottles of 0,75 cl



NEW RELEASE

The first and unique Tuscany wine produced with the storic grape variety of Fiano