



OTTO MURI

Vintage	2017
Denomination	I.G.T Fiano
Varieties	100% Fiano
Characteristics	Wine of intense color due to the permanence on the lees until spring. Pleasant aromas, vivid flavor that reminds of toasted hazelnuts. Excellent ability of aging in bottle where it develops complex aromas.

TASTING NOTES

Body	Intense color due to the permanence on the lees.
Aromas	Pleasant and complex.
Taste	Full bodied, intense, and well balanced. Within the complexity it is possible to recognize hints of yellow peach and mango. It is completed with an elegant and marked minerality.

CHARACTERISTICS OF THE TERROIR OF PRODUCTION

Location	Vineyards belonging to the property of Collazzi.
Soil	Clay and limestone, in part sandy soils, rich in minerals.
Average age of the vine	10 years
Climate Microclimate	2017 will be remembered as the year of poor rains, and at Collazzi it did not penalize the production by having the possibility to irrigate the vineyards. The lack of water in the summer season has favored the healthy growth of the bunches. The fresh soil of the OTTO MURI vineyard, and the optimal management of the soil, have protected the plants from water stress. The ripening of the bunches took place in early August and during the first week of September.

VINIFICATION AND AGING

Harvest	Manual in baskets to prevent grape breakage. So immediately in the press where it macerates for one night.
Malolactic fermentation	Partial.
Aging period	6 months.
Formats	Burgundy bottle style of 0,75l.

