NICK SPENCER
WINES



Nick Spencer Wines

2019
Fiano

VARIETAL

Fiano is an Italian white grape variety grown mainly in the warmer regions of Campania and Sicily in Southern Italy.

AROMA

Displays exotic aromas of cumin spice, cardamom and fennel seeds along with subtle roasted peppers and stone fruit.

PALATE

Exotic and full-flavoured with a lovely grippy texture from fermentation on skins.

VINIFICATION

The fruit was hand picked and fermented as whole bunches, on skins for 1 month and then lightly pressed to old oak for maturation.

TECHNICAL ANALYSIS

pH: 3.4
Acidity: 6.2 g/L

FOOD MATCH

This wine demands salty foods such as olives, cheese, anchovies and fried foods. A perfect wine paired with Spanish tapas.

REGION

The fruit is grown on the Tumbalong vineyard in Gundagai which lies just south of the township of Gundagai in Southern New South Wales. The soil is predominantly red podsol rich in oxidized iron stone.

nickspencerwines.com.au/ facebook.com/nickspencerwines

red white