



# FRANCÒLI U.S.A.



## Menhir Salento PASS-O

Pass-O is an aromatically lush and elegant wine made with late harvest Fiano bianco. This autochthonous Apulia grape was previously thought to be in the Fiano family, but was later discovered to be in the same family of Moscato.

### Awards:

Annuario del Migliori Italiani 2018 Luca Maroni: Fiano B. Pass-O 2016: 92 Points

**REGION:** Puglia

**APPELLATION:** IGT

**VARIETAL:** 100% Fiano Blanco (Minutolo)

**ALCOHOL:** 14%

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### WINEMAKING:

Soil Composition: Calcareous Clay, Shallow

Vine Training Method: Guyot

Elevation: 1,300 ft.

Vine Exposure: North-South

Harvest Time: Late-September (late harvest)

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 25 days

Malolactic Fermentation: on fine less

Type of Aging Container: Stainless Steel

Length of Aging Before Bottling: 3 Months

Months Length of Bottle Aging: 4 Months

Organically Grown: Yes

### TASTING NOTES:

Enticing scents of tropical fruit, peach blossoms and jasmine recalling sensations of an early summer. The full bodied palate delivers refreshing tones of mango and delicate hints of honey. Fresh acidity lifts the creamy flavors.

### FOOD PAIRINGS:

Perfect choice for an aperitif, fresh herbed cheeses, or paired with various seafood dishes including shellfish, oysters, octopus

