

# **MENHIR SALENTO PASS-O 2023 FIANO IGP**

## **Award Winning Wine**

### **Tasting Notes**

**Colour:** straw yellow with golden hues.

**Bouquet:** lyclus, plum and jasmine.

**Palate:** elegant, warm and enveloping, with notes of honey.

**Food Pairing:** herbs cheeses, fish soup, salad of smoked salmon, risotto with asparagus and shrimps, risotto with wild chicory and gorgonzola (kind of Italian cheese), gnocchi (type of pasta) made from pumpkin with taleggio (kind of Lombard cheese), sushi, fig and almond tart, marzipan. Serve at 8 - 10°C.

### **Technical Details**

**Variety:** 100% Fiano Minutolo

**Vintage:** 2023

**Region:** Lecce, Puglia Italy

**Alcohol:** 14%

**Maturation:**