# IMPERSON



# Mendola IGP

Conti Zecca - Mendola IGP Salento Fiano

APPELLATION

Leverano

VARIETAL COMPOSITON

Fiano

ALCOHOL CONTENT

13% Alc. By Vol

### WINEMAKING

Stems removal and soft pressing. Fermentation in stainless steel tanks at controlled temperature and refinement in epoxy resinlined cement tanks.

# TASTING NOTES

Straw yellow color with greenish highlights. Intense fruit notes fragrance such as apple, pineapple and banana. Rich and sapid

with persistent finish taste.

## **FOOD PAIRING**

Good match for Italian Genovese Pesto and fresh tomatoes dishes. Excellent with pasta dishes, baked and grilled seafood and shellfish. Great pairing with various cheeses, fowl, velvet sauce dishes, and white meats.



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