



BEATO VINI
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SANT'ANASTASIA

ORANGE WINE SALENTO IGP FIANO

2023



Grape variety: 100% Fiano (ancient native grape variety of Southern Italy)

Training system: Guyot trellis

Age of vines: 30 years

Yields: 6.4 tons per hectare

Harvest: 07/09/2022, manual harvest in 20 kg crates

Vinification and Maturation: the grapes are fermented with maceration, first in oak barrels and then in ancient amphorae. Afterwards, pressing is carried out as for red wine. This process gives the wine its orange color. Ageing takes place in 350-liter acacia wood tonneaux.

Alcohol: 12.5%

Residual sugar: 0.9 g/l

Number of bottles produced: 400

Vintage report: The 2023 wine season in Puglia was challenging in terms of quantity, while quality assessments are mixed. Spring and early summer saw above-average rainfall, increasing the risk of downy mildew and other fungal diseases. This led to a harvest reduction of 25% to 30% compared to the previous year. Towards the end of summer, extreme heat and drought occurred. Our vineyards were particularly affected. In a few weeks, all the clusters dried out: we did not harvest any Primitivo. Our 2023 Primitivo vintage was lost.

This gave us the opportunity to try something new. Following market trends, we produced an orange wine for the first time. Our team had the necessary know-how.

Tasting note: color ranges from amber to copper-orange. On the nose, dried apricot, a hint of orange peel, tea, honey and nuts. Dry wine, well-structured, with fine tannins (like a red wine), good freshness and a robust body.

Drinking dates: 2024-2029

Serving temperature: 8-10 °C.

Pairing suggestions: pairs well with rich dishes of Southern Italian cuisine such as octopus, fennel sausage, aged pecorino, roasted meats, but also with spicy dishes like curry, ginger or fermented notes. Very interesting also on its own as a "meditation wine".