

# UNTI

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DRY CREEK VALLEY

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F I A N O

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 13.5% BY VOLUME

**HARVESTED:**

SEPT. 5 & 6, 2022

**BRIX AVG:**

22.5

**BLEND:**

100% FIANO

**ACIDITY:**

6.5 g/L

**pH:**

3.35

**ALCOHOL:**

13.5%

**AGING:**

STAINLESS  
STEEL &  
CONCRETE  
TANKS

**BOTTLED:**

4/18/23

**CASES:**

221

WWW.UNTIVINEYARDS.COM

# 2022 FIANO

**VARIETAL & VINEYARD:** 2 acres planted in 2011 & 2018. Fiano is the noblest grape from the town of Avellino in Italy's Campania region. We planted 1.1 acres of Fiano in 2012 thinking it would respond well to Mediterranean climate here in Dry Creek Valley. We were right. Fiano is consistently heralded as one of Italy's best wines, as evidenced by the fact that it is one of the few white wines given a DOCG classification.

**VINTAGE/HARVEST:** 2022 began with a dry winter that transitioned into a cooler spring with some intermittent light rains, wind and cold spells. These ultimately played a role in naturally lowering our yields throughout the estate. Lower yields especially benefit our whites and rosè blocks because it enables us to achieve ideal aromatic and flavor development, along with uniformity in ripeness. Finally in mid-August we experienced much warmer temperatures that persisted until mid-September, finishing off the ripening process with full, expressive aromatic and flavor development. Jason and our vineyard crew have really honed in on when to harvest Fiano, ripe enough to show classic characteristics of the varietals but while the acidity is still solid.

**WINEMAKING:** The grapes are de-stemmed, pressed, and sent to a tank where the juice is allowed to settle for 24 hours prior to fermentation. We ferment Fiano in stainless and concrete tanks at temperatures below 70 degrees to retain bright aromas. The wine is then aged in concrete tanks, which offer some of the oxidative benefits of oak without imparting wood flavor. We prevented this wine from going through malolactic fermentation, thereby preserving the bright natural acidity in this steely white.

**STYLE/DESCRIPTION:** Richly textured wine does not have to be fat and oaky. It also doesn't have to have oxidized, bitter flavors from skin contact. It can simply be compelling, fresh and full-bodied; which is exactly how I would describe our 2022 Fiano. Fiano has very distinct pear, honey and hazelnut aromas and flavors. Its thick skins add a dimension of weight, while the acidity keeps it fresh and lively. The 2022 vintage is exactly how we draw it up for Fiano. Unfortunately, we still have very little planted, so it will go quickly.