

RICCA TERRA



FIANO

— THE STORY —

There is one grape variety that is quickly building a reputation for being tough, pretty and full of flavour! That variety is Fiano.

For a number of years Ricca Terra has grown Fiano and sold it to some of Australia's most progressive winemakers, but the 2020 Vintage saw the best block allocated to the creation of the Ricca Terra Fiano.

Hand pruned and hand picked helps take wine quality from good to great. Once in the winery, the natural yeast found in the vineyard kicks off the fermentation process, which occurs in aged French oak. The use of aged barrels ensures that delicate flavours are not overpowered and masked by oak!

Our Fiano is grown sustainability and meets vegan standards.

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