



## ROYCELLO

### Classification

Fiano I.G.T. Salento

### Vintage

2023

### Grape variety

A selection of Fiano from Tenuta Maïme in S. Pietro Vernotico (BR)

### Climate

The 2023 growing season in Apulia had two contrasting weather patterns: mild and rainy during winter and spring and hot and dry during summer.

Well balanced vine and vegetative growth in Tormaresca's vineyards were fundamental in guaranteeing an optimal ripening phase, which also benefitted from meticulous vineyard soil management that maintained good soil moisture from reservoirs replenished by winter/spring precipitation. The grape harvest of Fiano for Roycello took place between September 11<sup>th</sup> and 19<sup>th</sup>, about one week later than seasonal averages of the past vintages.

### Vinification and aging

The harvest took place once the grapes achieved full aromatic ripeness. Grapes were brought to the cellar, destemmed, and gently pressed. The must was chilled to a temperature of 10 °C (50 °F) for approximately 24 hours to favor natural settling and clarification. Alcoholic fermentation took place in temperature controlled stainless steel tanks at a temperature of 16 °C (61 °F). The wine was left to age on the lees in stainless steel for about 4 months then bottled.

### Alcohol content

12.5% by Vol.

### Historical data

Masseria Maïme is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Chardonnay, and Fiano.

There are two neighboring plots on the Masseria Maïme estate: one called Roy and the smaller one, Roycello. These names are a reminder of one the area's natural inhabitants in the 30's and 40's, a Eurasian crane that preferred the swampy area of the Cerano Woods and whose name in dialect mimicked the name Roy. Roycello is produced from the eponymous plot and reflects in both name and style its close connection to the territory.

### Tasting notes

Roycello is straw yellow with light green hues. The nose offers notes of white pulp fruit, pears, and peaches together with citrusy hints of citron and grapefruits. Its bouquet is completed by delicate floral notes of jasmine and lavender. The pleasant entry on the palate is characterized by outstanding freshness and compelling sapidity.