



ROYCELLO

Classification

Fiano I.G.T. Salento

Vintage

2021

Grape variety

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

Climate

Salento's 2021 growing season was dominated by hot temperatures and dry conditions. Winter was mild with average amounts of rainfall while spring saw normal weather and limited rainfall.

The summer months were dry, temperatures were hot but uninterrupted by excessive heat and accompanied by favorable breezes and optimal temperature swings between day and night. These climatic conditions and beneficial marine breezes allowed the fruit to reach optimal maturity and preserve aromatic freshness. Fiano grapes for Roycello were harvested between September 17th and 22nd.

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

13.5% 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 Cabernet Sauvignon.

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 of 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. An expressive nose with citrusy notes of grapefruits and jasmine is accented by hints of apricots, yellow peaches, and melon. Its bouquet is completed by delicate floral aromas of lavender. The pleasant entry on the palate is characterized by outstanding freshness and a compelling savory essence.