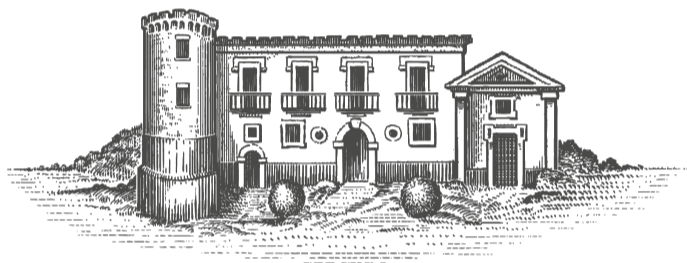


Decanter

93
POINTS



DI MEO®
SALZA IRPINA

From Salza Irpina at 520m, the grapes for this wine are harvested by hand and fermented in stainless steel. The wine is then aged for three months on fine lees.

It has a marine nose with lemon, smoky depth and Mirabelle aromas and flavours. Great concentration, good balance of vibrancy and silkiness, and long, bright acidity, finishing with savoury, toasty Fiano flavours. [ALDO FIORDELLI]

DRINK 2021 - 2025 ALC 13%

