

# FIANO PROVES FABULOUS FIND

Fiano is a very popular white in the Mediterranean, hailing from Italy's southern Campania region as well as from the island of Sicily, and is now starting to get the attention of grape growers and winemakers here – and with consumers, too, discovering it's enjoyably vibrant and bright fruit flavours and rich palate.

One local maker with a Fiano worth seeking out is McLaren Vale's Serafino Wines, that was founded by Steve (Serafino) Maglieri in 1968, and who's now-Chief Winemaker, Charles Whish is a Jimmy Watson Trophy recipient.

Their 2013 Serafino Bellissimo Fiano bursts with citrus and stone fruit aromas, and is crisp and refreshing in the mouth, offering nice hints of honeysuckle and lemon citrus.

Made from fruit handpicked from Serafino's first Fiano crop, it's sure to instantly appeal to those who enjoy broadening their wine-tasting experiences.

Particularly enjoyable with seafood's, at \$18 match it as we go into our warmer months with whole oven baked fish such as snapper, a fresh garden salad and garlic bread – just as they do in its Mediterranean homeland.

*Written by David Ellis, featured in The Melbourne Observer, October 2013*

