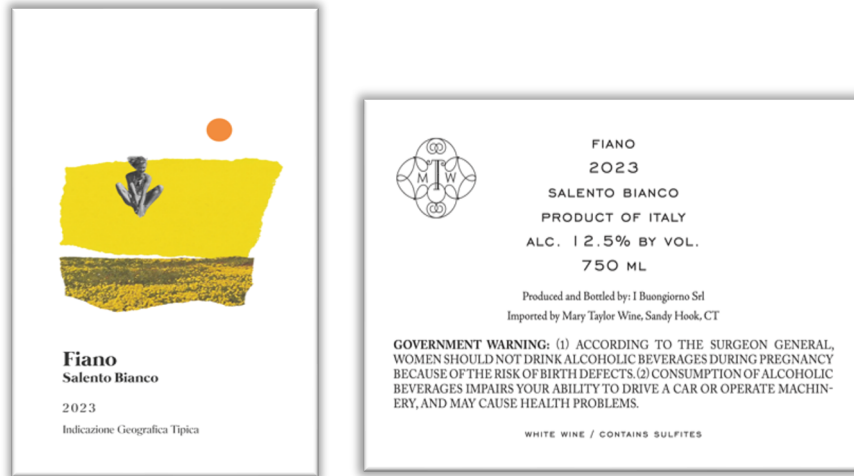


mary taylor wine

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## *I Buongiorno – Fiano - Salento IGT*



The tale of Teodosio's relationship with the fascinating world of winemaking has deep roots. Teodosio inherited his passion for high-quality, refined local wines from his father. During Teodosio's childhood, the two would often restock wines together to enhance their well-known Osteria wine cellar.

Teodosio's desire to become a sommelier grew from this experience and this passion quickly turned into a successful career. It didn't take long for Teodosio to become a respected wine taster and expert, known for his perfectionism. His natural talent and appreciation for the "good" and "beautiful" led him to collaborate as a selector and taster for some of Italy's top gourmet guides, as well as with renowned associations and academic institutions.

Over the years, Teodosio has visited hundreds of wineries worldwide, especially in Italy, France, California, and Slovenia. He remains passionate about learning and exchanging ideas with oenologists, wine experts, agronomists, and farmers.

Now, drawing on his experience as a restaurateur and sommelier, Teodosio produces the "I Buongiorno" wine collection. Each wine reflects careful work, from selecting the best vineyards (considering age and terroir) to thinning, pruning, fermentation, aging, and sale.

A triumph of aromas, from orange and lime blossoms to hints of sea breeze, evoking fresh summer nights in Puglia. Harvested in late August, the grapes undergo smooth pressing and cold fermentation, followed by three months of aging "sur lies" in steel. The result is a crisp, refreshing wine with bright citrus notes and a clean, mineral finish.

Size: 750ml  
Appellation: Salento IGT  
Soil Type: Clay and Sand  
Varieties: 100% Fiano  
Farming: Organic  
Alcohol: 12.5%  
Aging Details: Stainless Steel, 3 months on the lees

