

FIANO SANNIO

**CONTROLLED DESIGNATION
OF ORIGIN**

VINTAGE	2012
APPELLATION	Sannio DOC
GRAPES	Fiano 100%
PRODUCTION AREA	Taburno area
VINEYARD EXPOSURE AND ALTITUDE	South, South-est at 300-400m asl.
BREEDING SYSTEM	Espalier
STRAW DENSITY PER HECTARE	3300
YIELD PER HECTARE OF GRAPES	90 q
YIELD PER PLANT	3 Kg
BOTTLES PRODUCED	6000
HARVEST PERIOD	Second decade of October
VINIFICATION	A soft pressing, a static and cold decantation and fermentation at controlled temperature.
AGING	Steel and bottle
POTENTIAL AGING	3-4 years
CHARACTERISTICS	
COLOUR	Straw yellow colour with green reflections.
AROMA	Hints of white pulp fruits and toasted hazelnut.
TASTE	The palate is balanced and well-structured by the right acidity.
SUGGESTED PAIRINGS	Fresh cheeses, fish and white meat.
SERVING TEMPERATURE	10 - 12 °C
ALCOHOL CONTENT	13 - 14 %

