

SANNIO DOP FIANO

DESCRIPTION

In the Starze area of Guardia Sanframondi, there are the appreciate vineyards of the grape fiano, guarded with traditional methods of breeding. The south exposure and the calcareous clayey ground guarantee a particular white wine, that fascinates above all the female world. The fiano wine, in fact, is identified as the wine of the women.

CHARACTERISTICS OF THE TERRITORY OF PRODUCTION

Origin

Guardia Sanframondi (BN) - Campania - Italy

Vineyards

Estate - owned 250/300 metres above sea level, 4000/5000 vines for hectare; Yield for hectare: 80 ql/Ha

TECHNICAL NOTES

Variety

100% Fiano

Serving temperature

9/10° C

Harvest period

Early October

Available formats

750 ml

Refinement

5 months in stainless steel and 2 months in bottle

Characteristics of the wine

Straw yellow color, crystal-clear, subtle, intense, lingering, fruit aromas nuanced with flowers, dry, warmly alcoholic palate, moderately soft mouthfeel, fresh – tasting acidity with good structure and lenght, well balanced and harmonious.

Suggested food matchings

It is a fascinating wine, it's a good partner for fish dishes, all kinds or white meats, fresh soft cheeses, shellfish, ideal for the italian " pasta e fagioli", "mozzarella di bufala", "parmigiana".



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SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA