

Monovitigno Fiano

DENOMINATION | Campania igp Fiano

GRAPE VARIETY | Fiano

PRODUCTION AREA | 70% Avellino, 30% Napoli

SOIL | Clay – Calcareus

TRAINING SYSTEM | Guyot

HARVEST PERIOD | Beginning of October

HARVEST | Manual

Vinification

FERMENTATION | Stainless steel

FERMENTATION TIME | 10 days

TEMPERATURE | 14° – 18° C

AGING | “Sur lies” tank and bottle for 3 months

ALCOHOL CONTENT | 12.5% – 13%

Organoleptic characteristics

Glossy straw yellow color, it has elegant and complex aromas of white flowers, cooked apple, pear and fennel leaf, with evolution in the bottle the notes of toasted acacia, hazelnut and orange honey increase. On the palate it is persistent and elegant and also has a good structure, soft and balanced, very fine and evolves positively over the years.

Matching

Ideal with refined seafood hors d'oeuvres based on oysters and fine seafood, with shellfish such as lobster and boiled lobster with delicate sauces, fish soups in white.

If aged, it is excellent with unseasoned semi-hard cheeses and also with fresh such as buffalo mozzarella.



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