

FIANO DEL BENEVENTANO

Indicazione Geografica Tipica

RED WINE
PRODUCT OF ITALY
Net. Cont. 750 ml



Grape variety:

Fiano varietal minimum of 85%, in addition other white grape varieties can be added up to a maximum of 15% whose cultivation is authorized within the province of Benevento, such as Falanghina and Greco.

Origin: from within the whole administrative territory of the Benevento province.

Winemaking:

Immediately after picking, the Fiano grapes are placed into a steel lung press, the resulting must is cooled to 12°C and statically decanted. The clear must is put into alcoholic fermentation using selected yeasts, once this process has ended the wine is cooled to 8°C and after 6-8 days the first transfer is carried out.

Storage and ageing:

must be stored in a fresh and dark cellar, this in order to maintain its full character and taste.

Colour:

soft straw yellow.

Bouquet:

the perfume is intense, persistent, with floral notes and hints of white peach, exotic fruits, hints of hazelnut.

Flavour:

to the mouth it is a structured wine with good acidity, it delivers long, pleasing and lasting aftertaste leaving clear notes of exotic fruits.

Alcohol content :

12,5% vol.

Optimal serving temperature:

8/12° C

Gastronomic matches:

excellent with meals based on fish and crustaceans, white meats and rice . Goes well also with vegetable dishes.