

## FIANO SANNIO

**CONTROLLED DESIGNATION  
OF ORIGIN**

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

