



FIANO SANNIO

PROTECTED DESIGNATION OF ORIGIN

| | |
|--------------------------------|--|
| <i>Grape variety</i> | Fiano 100% |
| <i>Origin</i> | Sannio area |
| <i>Alcohol</i> | 13,5% |
| <i>Bicchieri consigliati</i> | Renano  |
| <i>Service Temperature</i> | 8°-10° C |
| <i>Organoleptical features</i> | Pale yellow lemon with green highlights. Pronounced notes of ripen green and citrus fruit; floral notes of wild flowers. Soft taste with medium acidity. |
| <i>Food pairing</i> | Ideal with main course based on fish (octopus, scampi, etc.), and delicate cheese. |



In vineyard

| | |
|-------------------------|----------------------------|
| <i>Yield /ha</i> | 70 q/ha |
| <i>Yield Grape/Wine</i> | 60% |
| <i>Height</i> | 300 - 400 metres asl |
| <i>Plant Density</i> | 2500 plants/ha |
| <i>Harvest Period</i> | second decade of September |



In the winery

| | |
|-----------------|-----------------------------------|
| <i>Ageing</i> | in steel |
| <i>Bottling</i> | 6 months after the harvest period |
| <i>Bottle</i> | Burgundy 750 ml |