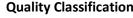


## 10NTFSOI

## MONTESOLÆ FIANO CAMPANIA IGT



Quality Classification Italian IGT appellation Dry White wine

Alcohol content

11,80% vol

Grapes

100% Fiano

**Colour** Straw yellow

Olfactory features Whitethorn, sage, ginger, mineral

**Taste** Crisp, refreshing, dry, mineral

Serving temperature

Food matchings

Spaghetti with clams, sea fish soups, Cod, herbal-

spiced white meats

Shelf life

30 months

10-12°C

Recommended preservation method Store in cool environment(13-14° C/58°F, humidity 65-75%), away from light, heat, temperature

changes and strong odours

Amount of production

First year of production 1997

> Selected vineyards from Avellino province,

Campania, Italy

Soil Clay, calcareus

80.000

Vineyard average age 18 years

Grape origin

Yield ratios Grapes per hectare 100 q/ha

Grapes per wine liter 1,37 Kg/l

Harvest method & period

Handpicked harvest in mid-September,

transportation in crates not heavier than 20kg

Winemaking & refining

Cold maceration, soft pressing, fermentation at cool controlled temperature, inox tanks at

controlled temperature, bottle

Analytics

Total acidity 5,15 g/l,

Residual sugars 2,20 g/l,

Free SO<sub>2</sub> 28 mg/l

Year by year Vitis Apiana grapes from Irpinia hilly landscape give birth to Montesole Fiano, an impressive white with unforgettable delicacy, extraordinary taste of great elegance. Straw yellow color, fine floral scents of sage, whitethorn, racy pear, ginger introduce a crisp and refreshing sip, rich in minerality as well as graceful body and perfect balance. The ideal companion of seafood and Mediterranean dishes.

