



MONTESOLE®

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	10-12°C
Food matchings	Spaghetti with clams, sea fish soups, Cod, herbal-spiced white meats
Shelf life	30 months
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	80.000
First year of production	1997
Grape origin	Selected vineyards from Avellino province, Campania, Italy
Soil	Clay, calcareus
Vineyard average age	18 years
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
Analytcs	Total acidity 5,15 g/l, Residual sugars 2,20 g/l, Free SO ₂ 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.