

Fiano I.G.T. del Beneventano

*the water arrives
to irrigate the
fields, thousands
of streamlets
feed the earth,
which rejoices*



TIPOLOGY



BODY



AROMAS



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.



Name and Denomination

Fiano I.G.T.

del Beneventano

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. The Piantaferro Fiano IGT Beneventano is stored at temperature controlled condition right up to the moment of bottling.

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 dishes. Goes well also with vegetable dishes.

Packaging

in 75 cl bordeaux bottles in boxes of 6.



PIANTAFERRO



synthetic cork
PF0082C



stelvin screw cap
PF0084B