



FIANO

Campania, Italy

Pietracupa

Method & Production

The Fiano grapes are hand-harvested in September/October. After pressing the grapes, the must is fermented in stainless steel tank. The finished wine matures on the lees for at least 6 months before bottling and then at least 8 months in the bottle before it is ready to be released.

Tasting Notes

Sparkling straw yellow with green highlights. In contrast to the Greco, the Fiano offers a more robust and expansive nose with refined fragrances of jasmine, golden delicious apples, candied violets and a strong mineral disgression. Herbal, almost smokey, with crushed rock. A substantial and aristocratic palate with a marked acidity and a vein of citrus that echoes throughout the fine, long and slightly almond finish. So clean and precise.

Food Matching

Roast sturgeon.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PI0224	Fiano	Fiano	2024	12.5%	Cork	6x0.75lt	No	No	No	No