



## 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
<b>White Wine</b>										
PI0219	Fiano	Fiano	2019	13.0%	Cork	6X0.75lt	No	No	No	No