

Fiano I.G.T.  
Piantaferro



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



### 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.

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.

### 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 then 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 conditions 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.

### Packaging

in 75 cl bordeaux bottles in boxes of 6.

### Awards

