



# FIANO

Denomination	Paestum Fiano Protected Geographical Indication
Grapes	Fiano 100%
Year	2019
Production Area	own vineyards, at 550 mt. above sea level, in the municipality of Bellosguardo (Salerno, Italy)
Soil Properties	mainly clay and calcareous soil of volcanic origin
Exposition	south / south-east
Cultivation Type	spurred cordon espalier
Planting Density	4.000 plants/ha.
Planting Year	2004
Yield per Hectare	60 q.
Agriculture Type	certified organic
Harvesting Method	manual harvesting and selection in boxes of 15 kg.
Harvesting Time	second decade of September
Winemaking	destemming of the selected bunches and transfer of the must into stainless steel tanks for fermentation at controlled temperature (24°- 26°C); maceration on the skins for 3 days; racking, decantation; malolactic fermentation.
Maturation and aging	aging in steel tanks for 6 months. Further refinement in bottle for at least 2 months.
Description	straw yellow with greenish reflections: hints of yellow pulp fruit at the nose, floral with smoky and sulphurous nuances; it can be appreciated for its sapid and rich drink, characterized, thanks to the maceration, by a pleasant tannic structure, which brings it closer to a light red.
Tasting Temperature	12°C – 14°C
Alcoholic Degree	13% vol.
Total Acidity	5,70 gr/l
Residual Sugars	1,2 gr/l
Total Sulfur Dioxide	45 mg/l