



KRATOS

Igt Paestum Fiano



Classification

Igt Paestum Fiano white wine

Grape varieties

Fiano

Bottles produced

70.000 750 ml bottles, 3.000 500 ml bottles
and 200 1.500 ml bottles

Vineyard size

10 hectares

Planting density and training system

3.500 4.000 vines/hectare, vertical trellis, Guyot

Yield per hectare

70 tonnes, 1.8 kg per vine

Harvest period

1 st to 20th september

Vinification

The grapes are crushed; the fermentation
is carried out in stainless steel tanks
at controlled temperature

Fermentation temperature

16°C

Refining

It is carried out in stainless steel tanks
for approximately 4 months

Alcohol content

13% by vol.

Tasting notes

Deep straw yellow in colour. Exotic fruit, kiwi
and honey to the nose. Soft and balanced
to the taste with an ending of flowers and dried
apricot.