



## PIETRAINCATENATA

*Doc Cilento Fiano*

### **Classification**

Doc Cilento white wine

### **Grape varieties**

Fiano

### **Bottles produced**

12.000 750 ml bottles,

200 1.500 ml bottles

### **Vineyard size**

4 hectares

### **Planting density and training system**

4.200 vines/hectare, vertical trellis, Guyot

### **Yield per hectare**

65 tonnes, 1.5 kg per vine

### **Harvest period**

11th to 30th september

### **Vinification**

Grapes are crushed, the fermentation is carried out in new oak barrels at controlled temperature

### **Fermentation temperature**

16°-18°C

### **Refining**

It is carried out in oak barrels for approximately 4 months

### **Alcohol content**

13,5% by vol.

### **Tasting notes**

Golden yellow in colour. Soft and intense to the taste. Intricate exotic fruits, candied fruits and dried apricots to the nose. Persistent ending with elegant hints of toasted almonds, mint and wild flowers.