



# Fiano Campania

*Indicazione Geografica Protetta*

**Grapes:** Fiano

**Area of production:** Taburno DOCG production area

**Exposure and altitude:** hill territories, facing South – East at 300/450 m. above sea level

**Type of soil:** calcareous tufaceous

**Pruning system:** guyot

**Density:** 1600/3500 per hectare

**Yield per hectare:** 11000

**Harvest time:** end of september

**Technique of vinification:** grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then are fermented as white at a controlled temperature of 14°C in steel tanks

**Organoleptic characteristics:** it is yellow with tease of fruit. The taste is soft and has a long aromatic persistence

**Alcohol produced:** 12/13%

**Best served with:** hors d'oeuvres of fish, shellfish, White meat and sweet varieties of cheese

**Bottle formats:** 0,75 lt.



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