



Veliaandro

Sannio Fiano

Protected Designation Origin

Grapes: Fiano 100%

Area of production: Taburno DOCG, Sannio DOP production area

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

Type of soil: tuffaceous

Breeding system: guyot

Density: 4000 per hectare

Yield per hectare: 9000

Harvest time: beginning of October

Technique of vinification: grapes to be harvested by hand when fully ripe. Grapes are pressed and destemmed and then must is fermented in white at a controlled temperature of 12°C into steel tanks

Organoleptic characteristics: its colour is straw yellow and has a fragrance of flowers and fruit that reminds apricots, almonds and honey. The taste is wide, fresh and very balanced

Alcohol produced: approx. 12/14

Best served with: it's ideal with aperitifs, fish appetizers and first dishes with shellfish



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030

Tel.: 0824 876372

Mail: info@torrevarano.it

Web: www.torrevarano.it