



# Taburno Sannio Fiano

*Denominazione di Origine Protetta*

**Grapes:** Fiano 100%

**Area of production:** Taburno DOCG, Sannio DOP production area

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

**Type of soil:** tufaceous

**Pruning system:** guyot

**Density:** 4000 per hectare

**Yield per hectare:** 9000

**Harvest time:** beginning of october

**Technique of vinification:** grapes are harvested by hand when fully riped. Grapes are pressed and destemmed and then must is fermented as white at a controlled temperature of 12°C in 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 full, fresh and very balanced

**Alcohol produced:** 12/14%

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

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



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