

Riva

CILENTO FIANO DOP



Grapes:

Fiano 100%

Provenance:

Vineyard in Agropoli

Exposure: South, South-West

Processing:

The grapes, manually harvested, are carefully selected in the vineyard and immediately started to crush.

Fermentation is: 90% in stainless steel tanks at a controlled temperature
10% in Tonneaux

Refining:

In steel for 12 months

Aging:

6 months in bottle

Color:

Straw yellow with golden reflections

Bouquet:

Elegant with floral notes and hints of white fruit

Taste:

Soft persistent, well structured, matures well over time

Service temperatures:

10 - 12 ° C / 50 – 54 ° F

Serving suggestions:

Fish, white meats and creamy cheese