

Saracé

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 in stainless steel tanks at a controlled temperature.

Refining:

In steel for 4 months

Aging:

2 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

TSservice temperatures:

10 - 12° C / 50 – 54 ° F

Serving suggestions:

Fish, white meats and creamy cheese