

janare

FIANO | ALFABETO LINE

DOP SANNIO FIANO



GRAPE

Fiano

ORIGIN

Sannio Beneventano - Campania

HECTARES

30

ALTITUDE

100-400 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

3,500 vines per hectare

AVERAGE AGE OF VINES

15 years

HARVEST TIME

From late August to mid-September

VINIFICATION TECHNIQUE

White vinification without oxygen and brief cryo-maceration at a temperature of 10°C

FERMENTATION

Entirely carried out in steel at 13-15°C for about 20 days

MALOLACTIC FERMENTATION

None

AGEING

In bottle

BOTTLING

February of the year following the harvest

TERROIR

These grapes come from the selection of vineyards spread across the different terroirs of the Janare estate, with the exception of the alluvial valley floors. As in conducting an orchestra, where it is the conductor's task to guarantee absolute harmony to the whole by ensuring that each component gives its best, here the work consists in selecting, in each vintage, the best grapes from different soils, morphologies and microclimates - the volcanic soils of the ignimbrite, the river terraces and the ancient black soil of the marly hills - with the result of an unflinching constancy of character and quality, which our valley is always able to ensure.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with green reflections. On the nose it expresses intense floral notes of white flowers and hints of aromatic herbs. On the palate it expresses a pleasant elegance and great balance.

FOOD PAIRINGS

Goes best with mild dishes such as spaghetti with anchovies, baked fish on a bed of potatoes and succulent fish soups.