

CANTINE FEDERICIANE

1951

CAMPANIA

PROTECTED GEOGRAPHICAL INDICATION

FIANO

TECHNICAL INFORMATION

APPELLATION	P.G.I. (I.G.P.)
GRAPES	Fiano
SOIL	Volcanic
ALTITUDE	High Hill
YIELD	2 kg per vine / 4000 vines/ha
PRODUCTION AREA	Campania
VINIFICATION	Temperature-controlled fermentation on selected yeasts
ALCOHOL CONTENT	12% vol.
SERVING TEMP.	8° - 10° C
AVAILABLE SIZES	0.75 L

TASTING NOTES

Fiano with a straw yellow color accented by delicate golden reflections. On the nose, it opens with a fruity bouquet, enriched by fresh citrus notes. On the palate, it is balanced, smooth, and crisp, featuring a pleasant overall harmony.

FOOD PAIRINGS

Perfect as an aperitif, it elegantly accompanies seafood appetizers, raw fish crudités, and fresh seafood salads.



Above Wines
Unveiling the essence of Italian Pleasure