

Spumante Fiano

DOC, Organic

**APPELLATION:**

Spumante Fiano, Irpinia Denominazione di Origine Controllata (DOC). Brut.

GRAPE VARIETY:

Fiano (100%)

PRODUCTION AREA:

Lapio (AV), Italy

VINEYARD:

Our Fiano grapes grow in vineyards on slopes at an altitude of some 500 meters a.s.l. on soil of volcanic origin, with many minerals and a relatively dry microclimate. The grapes grow in rows in an upwards trained vertical shoot position (Guyot system).

HARVEST:

The harvest is done by hand in the first half of October, generally some 3 weeks before the regular Fiano di Avellino grape harvest.

VINIFICATION AND MATURING:

The grapes are traditionally cold soaked for 12 hours at a temperature of 10°C, and then slowly squeezed in a press machine. This is followed by a fermentation of 15 days at a temperature of 18°C in steel tanks, and is subsequently

bottled for refermentation where it stays for at least 15 months following the Champenoise method. After disgorgement it rests for another 2 or 3 months in the bottle before it is ready for consumption.

ORGANOLEPTIC QUALITIES:

A bright golden yellow colour with hints of pear, peach and some citrus, and a lively acidity. A note of minerality.

FOOD PAIRING:

Very versatile sparkling wine, going well as an aperitif, accompanying starters and dishes with fish, shellfish, risotto with seafood or porcini mushrooms, white meat, lobster and soft, fresh cheeses as well as vegetable dishes (particularly with legumes).

SERVING TEMPERATURE:

To be served at circa 8-10°C.

TECHNICAL SPECIFICATIONS (indicative):

Alcohol 12% Vol.

Total acidity 8 gr/lt

Dry residue 32 gr/lt

BOTTLE:

Spumante-style bottle of 75cl.

Carton of 6 bottles, pallet of 100 cartons.



GRANTO SPUMANTE DEL NOSTRO TERRITORIO. L'AZIENDA AGRICOLA LE MOSCIARE PROPONE QUESTO VINO
IN PICCOLE QUANTITÀ, IN UNA PERSONALE INTERPRETAZIONE DEI VITIGNI SECOLARI CAMPANI.

BRUT
SPUMANTE
FIANO DOC BRUTE

Le mosciare
AZIENDA AGRICOLA

