

QUADRIGATO

FIANO SANNIO DOP



Grape Variety: Fiano 100%
Plant breeding system: Espalier - Guyot
Plant density: 2500 / 3500 vines per hectare
Production area: Comuni di Guardia Sanframondi e San Lorenzo Maggiore
Exposure and Altitude: from 250 to 400 metres with exposure South, South - East
Soil compositions: a mixture of clay and calcareous soils together with lighter structured soils
Yield per hectare: about 70 quintals
Time of the harvest: end of september
Vinification: white vinification in stainless steel tanks at controlled temperature (15-16 °C)
Ageing: "sur lie" for 5 months
Alcohol content: 13 % Vol.

Colour: straw yellow
Bouquet: pear, apricot, citrus fruit and toasted hazelnuts, with hints of flowers and herbs
Taste: fresh. It is aromatic and persistent with a long finish of flowers and dried fruit
Serve with: soups, seafood salad, pasta with shellfish, risotto with vegetables and white meats
Serving temperature: 10 °C or 50 °F



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