

Fiano Sannio DOP



 **Tasting Notes**
Typical wine with straw-colored color, pleasant fruity smell and dry, harmonious, delicate taste

Floral	★★★★★	Spicy	★★★★★
Fruity	★★★★★	Balsamic	★★★★★

 **Recommended with**
It combines with starters and first white dishes of sea, vegetables, and meat; With grills and fish or vegetable fries

 **Service Temperature**
10°C

Rating: Not Rated Yet
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Manufacturer [Cantina Solopaca](#)

Description

Origin

Solopaca



Grapes

100% Fiano



Alcohol

13,5

% vol



Vinification

Vinification is carried out with stainless steel fermentation criomaceration technique for about 15 days at a controlled temperature. The product is bottled from March

Fining

Half shape = 6 months Full shape = 1 year



steel



wood



bottle

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