

FIANO 2019 by Terra di Briganti

BENEVENTO IGP

GRAPE VARIETY: The FIANO grape variety is indigenous to Southern Italy with a proven Greek heritage. Campanian Fianos are arguably the best expression of this variety which thrives in volcanic soils. Terra di Briganti is linked to a minimalistic approach both in the vineyard (8 hectares biodynamically farmed) and in the cellar avoiding over-produced wines.

PRODUCTION'S AREA: Sannio district in the Campania region

VINEYARD: 8 Ha. In total. The grapes sourced for this Fiano come from a 15 YO single vineyard.

EXPOSITION AND ALTITUDE: west facing, sitting at 250 – 300 mts above the sea level.

SOIL: Casalduni varied nature of soils includes sandstone and clay. Marked by continental climate with snow in the winter time, rugged Sannio is the coolest part of the Campania region.

TRAINING SYSTEM: Guyot .

DENSITY: 4.500 dry farmed vines per hectare.

YIELDS: 60 q.li/Ha

HARVEST: end of September (hand harvested).

VINIFICATION: Hand harvested with strict grape's selection. Soft pressed and macerated for 2 days. Fermentation with indigenous yeast only. No temperature control except when it exceeds 23°C.

AGEING PROCESS: aged for few months in stainless steel tanks, then 2 months in the cellar before being released to the market (according to the single vintage). Not stabilized, unfiltered and unfiltered. Therefore the wine can throw some sediments. No added sulphites. Nato Nudo means born naked.

ALCOHOL BY THE VOLUME: 13%

MAIN CHARACTERISTICS: The Fiano 2019 displays an evolving colour, definitely an intense yellow with golden hues. Its intense aromas evoke notes of exotic mature fruit, dry herbs. Earthy elegance and nuttiness rusticity on the palate, this wine is supported by good level of acidity giving way to a persistent quite waxy mouthfeel.

FOOD AND WINE PAIRING: This wine enhances the flavors of the culinary tradition of Campania including complex fish plates, swordfish, white meats. Great pairing with well cured cold cuts, hard cheeses and grilled vegetables. Serve it chilled and never super cold.

BOTTLES PRODUCED: 2.500 (released approx the spring following the harvest)

CERTIFICATION: Organic, biodynamic and vegan.

