

MINERVA

Fiano Sannio
Denominazione di Origine Controllata




OCONE
—1910—
i Vini del Sannio

CLASSIC

Grape varieties & production area:

100% Fiano, a native grape variety of the Campania region, cultivated in vineyards located in the hilly areas of the municipality of Ponte and other areas in the Benevento Province.

Tasting note:

Medium-Intense straw yellow in color. On the nose it offers pleasant floral overtones of linden, acacia and vegetal notes of fresh hay, accompanied by fruity aromas reminiscent of peach and ripe pear. On the palate, it is well-structured, fine and soft, with an extraordinary persistent finish.

Harvest & production technique:

The grapes are hand-picked in crates in the second half of September when fully ripe. The Coda di Volpe variety softens the acidity of the wine, while the Fiano variety adds body and a particular aromaticity. The grapes are destemmed and transferred to vats for a brief period of cold maceration. Pressing is followed by fermentation at a controlled temperature, rigorously maintained below 18°C. Once fermentation is completed, the wine is racked in steel for natural clarification, then rests awaiting bottling.

Food pairings:

Ideal with pasta and rice dishes with vegetables, such as the typical Sannio dish of paccheri pasta with black olives and pumpkin, in addition to white meat and oven-baked fish.

Serving temperature:

Serve at 10°/12°C.