



CANTINE ANTONIO CAGGIANO

TAURASI - ITALIA

**FIAGRE**

IGT CAMPANIA BIANCO

**Grape variety**

70% Fiano di Avellino and 30% Greco di Tufo

**Production area**

Areas where the DOCG Fiano di Avellino and Greco di Tufo are produced

**Exposure and Altimetry**

South-West exposure – Hilly lands at 400 m. above sea level

**Soil typology**

Clayey - calcareous

**Growing method**

Espalier with Guyot pruning

**Vine planting density and yield per hectare**

3500 plants/hectare - 70 q./hectare - Kg 2/plant

**Grape harvest method and season**

First ten days of October - Manual harvest.

**Vinification process**

Fiano and Greco grapes are aged separately. Soft pressing, alcoholic fermentation and aging in steel. The two wines are put together two months before the commercialization.

**Organoleptic characteristic**

Alcohol 13,5% - Acidity 6,5 - 6,7 g/l

An intense straw yellow color.

Scents of flowers and white fruits.

A satisfying combination of softness and minerality.

