### La Capranera

# Fiano IGP Paestum

Vineyard Location: Cannito region of the Capaccio-Paestum area of Campania in the province of Salerno. Vinification: The grapes are softly crushed and fermented in temperaturecontrolled stainless-steel tanks. The wine ages for eight months in tank before bottling.



LA CAPRANERA FIANO

Grape varieties Fiano

Altitude 130m ASL

Soil Clay and chalk

Alcohol 12.5%

#### Tasting notes

Crisp, green apple and crushed stone notes on the nose. Orchard fruits on the palate with a saline minerality on the finish. Delicious with caprese salads and grilled poultry.



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