

PIETRACALDA

*From the most suited vineyards, we have selected the finest Fiano grapes to create Pietracalda of the exclusive “**Selezioni**” line for the best restaurants and wine bars. Its bottle, designed by the great Massimo Vignelli, is an example of elegant and dynamic glassware that lives and embraces the wine with a pattern of uninterrupted wavelets.*

Denomination

Fiano di Avellino DOCG

Grape

Fiano

Fermentation

In stainless steel tanks at 16/18 °C.

Maturation

About 4-5 months on its own less with repeated batonnage to circulate the suspension of the fine dregs.

Organoleptic examination

The color is a decisive straw yellow. There are spicy perfumes of fresh flowers, such as chamomile along with just picked fruit such as candied citron. On the palate, there are typical notes of softness of the variety, balanced by freshness and minerality.

Food pairings

Crustaceans, seafood, grilled seafood and white meats.



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