

FEUDI DI
SAN
GREGORIO

1986>2026

40 ANNI DI CURIOSITÀ

PRIVILEGIO



Designation: Irpinia Fiano Passito DOC

Grapes: Fiano

Drying process:

The grape clusters are placed in small crates and stored in a temperature-controlled room for 8 weeks in order to achieve the required sugar concentration.

Fermentation and aging:

In stainless steel tanks for 6–8 months.

Bottle aging: 12 months in bottle.

Tasting notes:

Bright golden yellow color. On the nose, soft notes of dried apricot and small white flowers stand out clearly. On the palate, the silky texture and softness typical of the grape variety are enhanced by remarkable acidity and minerality. The finish is long, with hints of candied citrus fruits, cinnamon, and white peach skin.

Food pairings:

Perfect with pastries and desserts, especially cream-based sweets. Also excellent with very aged cheeses and blue cheeses.



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