

PITHECUSA BIANCO

Indicazione Geografica protetta

Production zone: Campania

Grape variety: Fiano and other regional grapes

Soil type: sedimentary

Direction: various

Altitude: various

Form of education: Guyot

Harvest: Hand harvest, End of September, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: white wine

Vintage: 2023

Winemaking and aging: destemming and soft pressing, followed by natural cold clarification of the must. Fermentation with pure yeasts at a controlled temperature (12°C) and subsequent aging on the fine yeasts in stainless steel tanks. The use of sulfites is minimal and regulated until bottling.

Color: Bright straw yellow

Olfactory notes: intense, complex, **floral, fruity**, mineral, **herbal, fruits with yellow flesh**, yellow peach, **exotic fruits**, passion fruit, **aromatic herbs**, sage, thyme

Flavor notes: dry, fresh, full-bodied, mineral, persistent

Serving temperature: 10-12°C

Examples of food pairing: asparagus dishes, tuna tartare, grilled tuna, pasta dishes with basil pesto, oriental cuisine, spicy dishes, spicy cheeses

Bottle produced: 16.000