

PREVIEW

Sequoia is a late harvest of Fiano grapes coming from Fonzone Caccese vineyard in Paternopoli. The particular climatic conditions of the area favor a slow and healthy maturation of the grapes which ends in November, when the grapes, with the presence of bottritysed acinuous, are harvested and vinified in the respect and exaltation of the varietal characteristics of the grape. A quote of the must is fermented in wood to naturally stabilize the future wine and give it complexity and longevity. The result is a Fiano having harmonious and rich aromatic definition.



Sequoia

IRPINIA FIANO DOC



DATA SHEET

Name: Irpinia Fiano Doc
Composition: 100% Fiano
Grapes Origin: Fonzone Estate, Paternopoli (Av)
Soil: clay-sandy soil
Altitude: 370 m above s.L.
Exposure: north-east
Year of plantation: 2006
Planting density: 4500 stumps per hectare
Vine training system: espalier
Pruning: guyot
Yield: 50 quintals per hectare
Harvest: first decade of November

WINEMAKING AND AGING

The grapes are hand-picked and carefully transported to the winery in small perforated crates, then they are selected and softly pressed. The fermentation is conducted in steel and wood at low temperatures; the wine produced lays in vessels of fermentation for about seven months, receiving periodical bâtonnage; after bottling, before being marketed, it stays in the cellar for nine months.

ORGANOLEPTIC CHARACTERISTICS

The color is pale yellow, intense and brilliant. The nose recognized creamy notes of dried fruit, chamomile, grass clippings, and a slight mineral accent. The taste is characterized by a pleasant balance among the sweetness of the fruit, the maturity given by the contribution of wood and the acidity supporting the substance. Long finish, with hints toasted.

PAIRINGS

Risotto and pasta with fish and sweet vegetables, shellfish, structured fish main courses, young cheeses.
Service Temperature: 10°- 12° C