

GIANO

Greco Taburno Sannio

Denominazione di Origine Controllata

Grape varieties & production area:

100% Greco, which has been cultivated since time immemorial in the Campania region. The vineyards are located at 300m above sea level, in southwest-facing hilly areas in the Taburno subzone, on clay soil of alluvial origin. These vineyards guarantee an average production of 80q/ha.

Tasting notes:

The wine displays an intense straw-yellow, almost golden, colour. The nose comes through elegant and pleasantly delicate, with subtle floral aromas of hawthorn and broom, fruity overtones of peach, pears and hints of almonds. In the mouth it proves balanced with good structure, full-bodied, pleasantly soft and lingering.

Harvest & production technique:

The grapes are picked in crates, in September, when fully ripe. The destemmed grapes undergo brief cold maceration and soft pressing, followed by fermentation at a controlled temperature below 18°C. At the end of the fermentation, the wine is racked into steel tanks to prevent oxidation. After natural clarification, it is racked into a tank, where it awaits bottling.

Serving temperature:

Serve at 10°/12°C.

Food pairings:

The wine goes well with soup, fish dishes, white meat and medium-mature cheese.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT _(cm)	BOT. DIAMETER _(cm)	WEIGHT _(kg)	BAR CODE
1030AFB01	GIANO TABURNO SANNIO GRECO DOP CL.75	13°	75 cl	28,5	7,5	1,33	8051166520040
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT _(kg)	CONFIGURATION		HEIGHT _(cm)	
6	8051166520194	17X25X31		9 LAYERS OF 11 CASES		165	