

Fiano Colline Pescaresi IGT *Le Ruve* 2018

Why does Valentina produce a Fiano? Not to upset its own philosophy or its approach, but to vinify one of the historic Central South Italy grape in a particularly well-deserved micro zone.



DENOMINATION: Fiano Colline Pescaresi IGT
GRAPE VARIETIES: 100% Fiano
FIRST VINTAGE: 2010

TERROIR

AREA: San Valentino district
VINEYARDS: 1 ha
ALTITUDE: 300 meter o.s.l.
EXPOSITION: South / South-West
SOIL: medium clay
TRAINING SYSTEM: Guyot
VINES / HA: 7.000
AGE OF THE VINES: 13 years old
YELD: 40 hl. / ha.

HARVEST: Picking by hand in basket in the first week of September

WINEMAKING: Fermentation and maceration part in stainless steel and part in tonneaux (500 l) 20% new.

AGING: 6 months on the lees part in stainless steel and part in tonneaux, 20% new. Bottled in July.

PRODUCTION: n° 5.000 bottles x 0,75 l.

FOOD PAIRING

Fish soups, seafood, pasta with fish sauces, white meat, crustaceans, and tuna tartare.