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Donnaluna 2022

DOC Cilento Fiano



Grapes: 100% Fiano

Vineyard of origin: Destre, Perella (250 m asl)

Soil: Cilento's argillaceous, calcareous flysch

Training System: bilateral Guyot

Plants per hectare: 5,500

Yield per hectare: 50 q

Year of planting: 1998 Destre, 2010 Perella

Period of harvest: first ten days of September

Harvest type: manual

Vinification: soft pressing of whole bunches

followed by static decantation of the must; start of

fermentation in steel tanks

Refinement: wine resting on fine lees with periodic

batonnage.

Alcohol: 13%

Tasting notes:

Straw yellow colour with green and golden reflections. The nose is dominated by Mediterranean scrub scents, and linden, hawthorn notes. Also hints of citrus fruits and yellow pulp fruit. On the palate it is full mineral and fresh, with a pleasant persistence. Excellent to accompany dishes based on vegetables, fish and shellfish.