



Viticoltori De Conciliis

www.viticoltorideconciliis.it

Bacioilcielo 2022

IGP Paestum Fiano



Grapes: 90% Fiano, 10% Falanghina

Vineyard of origin: vineyards located in the Cilento area

Soil: Cilento's argillaceous, calcareous flysch

Training System: bilateral Guyot

Period of harvest: first ten days of September

Vinification: 50% soft pressing of whole bunches followed by static decantation of the must.

Maceration: 50% destemmed & crushed grapes for 24h

Refinement: in steel and fine lees with periodic batonnage

Alcohol: 12.5%

Tasting notes:

Medium aroma, intense and fresh nose. Pear, peach and tropical fruit scents. Fresh and medium bodied on the palate. Excellent with Mediterranean fish cuisine, unmissable with anchovies in warbler on lemon leaf.