



Viticoltori De Conciliis

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Perella 2019

DOC Cilento Fiano



Grapes: Fiano

Vineyard of origin: Perella

Soil: Cilento's argillaceous, calcareous flysch

Training System: Guyot

Plants per hectare: 5,500 Perella

Year of planting: 1998

Period of harvest: 16 September

Fermentation: 8 days natural yeasts with peel, then pressed, all in thermo-conditioned steel tanks

Refinement: 6 months steel, 30% 9 months tonneau, 12 months bottle.

Alcohol: 12.5%

Tasting notes:

Intense and complex, hints of pear, peach, chamomile, and orange blossom. Fresh and with good flavour. Full and elegant on the palate. Perfect with medium-aged cheeses, baked fish, risottos, 'acquapazza' gurnard.