



MASSERIA FRATTASI



FIANO FIANO BENEVENTANO IGT

It takes its name from the homonymous vine that the Latins called Vitis Apiana, thanks to the bees particularly greedy of the sweetness of these grapes. In the register of Frederick II of Swabia, an order for three "bodies" of Fiano is noted. Even Carlo D'Angiò planted in his real vineyard as many as 16,000

WINEMAKING

Cold pre-fermentative skin maceration. Soft pressing and fermentation at controlled temperature. Aging in steel for some months and maturation in the bottle.

ORGANOLEPTIC DESCRIPTION

Straw-colored with greenish reflections and almond fruit flavors.

PRODUCTION AREA	Masseria Capitorre e Gualignano, Montesarchio
GROUND TYPE	Clay and sandstones
WINEYARD	100% fiano
ALTIMETRY	984 feet asl
CULTIVATION METHOD	Plant with rows and guyot
HARVEST	Manual. First decade of October
ALCOHOL CONTENT	13%
SERVING TEMPERATURE	12°
ANNUAL PRODUCTION	2000 bottle

www.masseriafrattasi.it

Masseria Frattasi di Beniamino Clemente

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