



CLAUDJA

Grape variety:	Fiano
Year of production:	2019
Alcohol content:	13 % vol
Designation:	PGI (<i>protected geographical indication</i>)
Production place:	Lapio, contrada Arianiello
Growth system:	spurred cordon
Vines spacing:	240 x 140
Plant density:	3000 plants per ha.
Vineyards exposition:	Nord – South
Altitude:	550 m. above sea level
Grapes production:	75 q. per ha.
Harvest:	hand-picked grapes during the first week of October
Winemaking process:	soft pressing and subsequent fermentation, at a controlled temperature, 60% in stainless steel tanks, 40% in chestnut barrels; it follows, during 3 months, its refinement in bottles
Colour:	intense yellow with golden hues
Bouquet:	toasted hazelnuts, vanilla, almond paste
Flavour:	its balanced acidity makes it pleasantly fresh with hints of apricot jam and shades of broom. A wine to sip slowly thus to enjoy all its nuances
Acidity:	5.40 gr. per lt.
Ageing capacity:	up to 5 years
Gastronomic combinations:	fish dishes either grilled or baked