

## CHIUSA 2015

**Denomination:** DOC Sannio Fiano

**Certification:** organic wine

**Area:** Casalduni

**Grapes:** Fiano 100%

**Soil:** clay

**Altitude:** 500 mt. s.l.m. average of the vineyards

**Exposure:** south / southeast

**Training system:** Guyot 3500 vines/hectare

**Production:** 75 ql./ha

**Harvest period:** late September, early October

**Harvest:** manual, in boxes

**Vinification:** pressing cold soft pressing of whole grapes and fermentation of the clean must at a constant temperature of 16 ° C - indigenous yeasts. Fermented and aged in steel barrels.

### Description:

Intense and luminous straw-yellow color accompanies a elegant bouquet where, depending on how much you make it rotate in the glass, reveals first very fine floral notes, then yields the place to the fruit, partly citrus, partly exotic, with veins of almond and mango. The impact on taste reveals one great freshness and a balanced, rich, savory material, flows well leaving a trail of flavors prolonged.

**Alcohol:** 14,50 % Vol

**Acidity:** 5,56 gr/lit

**Volatile:** 0,52 gr/lit

**Dry Extract:** 19.6 gr/lit

**Service temperature:** 10 - 12 °C



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