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Cantine Barone, Rutino (Campania)

Fiano Vignolella DOC

Vintage	2023
Winemaker	Cantine Barone
Region	Campania
Alcohol	14% vol.
Grapes	100% Fiano

Winemaking

Fiano is an ancient, indigenous grade of white wine from southern Italy which is particularly widespread in the Campania region. The ripe grapes are harvested by hand in mid-September and are then fermented in stainless steel tanks under temperature-controlled conditions. Next come maturation, again in stainless steel tanks, for an 8 month period, followed by 3 months storage on the yeast.

Our tasting note

The Fiano Vignolella has a powerfully expressive bouquet with notes of ripe fruits and a little hazel nut. On the palate a mineral note and a soft texture. Delightful freshness and aromas of exotic fruits as well as a subtle honey note. An exciting white wine with a great deal of elegance and finesse.

Cantine Barone

The Cilento region is full of contrasts - far away from civilisation, yet still at the heart of the Mediterranean region. The region is steeped in culture and history. The Rutino parish lies right in the middle of this region, where Cantine Barone is located. The estate profits from the benefits offered by the region; Giuseppe di Fiore and his oenologist Vincenzo Mercurio cultivate 12 hectares of a steep and stony vineyard. Thanks to the good balance between traditional and modern production methods, wines rich in character and flavour are produced - each glass is a special experience.



Suitable with



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