Viticoltori De Conciliis

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Donnaluna 2023

DOC Cilento Fiano



Grapes: 100% Fiano Vineyard of origin: Destre, Perella (250 m asl) Soil: Cilento's argillaceous, calcareous flysch Training System: bilateral Guyot Plants per hectare: 5,500 Yield per hectare: 50 q Year of planting: 1998 Destre, 2010 Perella Period of harvest: first ten days of September Harvest type: manual Vinification: soft pressing of whole bunches followed by static decantation of the must; start of fermentation in steel tanks Refinement: wine resting on fine lees with periodic batonnage. Alcohol: 13%

Tasting notes:

Straw yellow colour with green and golden reflections. The nose is dominated by Mediterranean scrub scents, and linden, hawthorn notes. Also hints of citrus fruits and yellow pulp fruit. On the palate it is full mineral and fresh, with a pleasant persistence. Excellent to accompany dishes based on vegetables, fish and shellfish.