



Viticoltori De Conciliis

[www.viticoltorideconciliis.it](http://www.viticoltorideconciliis.it)



# Antece 2022

## IGP Paestum Fiano



**Grapes:** Fiano 100%

**Vineyard of origin:** Destre

**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

**Period of harvest:** mid-September

**Harvest type:** manual

**Vinification:** The grapes are destemmed and crushed, then sent directly to terracotta amphorae, where alcoholic fermentation takes place first, followed by malolactic fermentation. Maceration occurs in amphorae for approximately six months. After racking, the wine is transferred to stainless steel tanks for another six months, before proceeding with bottling and an additional six months of aging in the bottle.

**Alcohol:** 12%