

FIANO CELEBRATION CAMPANIA IGP - CANTINA SANPAOLO

Vinification: crafted through meticulous hand-harvesting and careful selection of grapes in the winery. The white vinification occurs in controlled temperatures, typically in stainless steel, followed by ageing before bottling. The wine displays a pale yellow hue with greenish reflections and offers delicate aromas of white fruit. On the palate, it reveals a fresh and elegant taste

Tasting Note: A straw-yellow colour with greenish reflections. It entices with delicate aromas of white fruit, ripe peach, apricot, and jasmine, complemented by zesty lemon and minerality. The medium-bodied palate offers fresh, juicy pear and honey notes, balanced by crisp acidity. A refined finish reveals hints of almond, making it an excellent match for seafood or creamy dishes.

Producer	Cantina Sanpaolo
Country	Italy
Region	Campania
Appellation	Campania Igp
Grape Variety	Fiano
Vintage	2020, 2023
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	Sustainable Quality
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood