



## Bravo Wine Imports

CAMPANIA – Azienda Vinicola Alfonso Rotolo

### Fiano IGP San Matteo



**Estate:** Alfonso Rotolo

**Wine:** Fiano di Paestum IGT

**Grape:** 100% Fiano

**Region:** Campania

**Color:** Sunlight yellow with green reflections

**Nose:** Predominance of flint with notes of orange blossom and wild Mediterranean flowers which evolve into more fruity notes with a very discreet trace of eucalyptus.

**Taste:** The first impact is its freshness sustained by its acidity which underlines its structure. A considerable minerality backs the predominant notes of citrus. There is a pleasant aromatic persistence with a light after-taste of almond and nuts. When aged the minerality becomes predominant.

**Vinification:** Cold-soak at 39° F. on the skins for about 18 hours to enhance extraction of perfumes and structure. Temperature controlled fermentation for about 15 days in stainless steel vats, then the wine is kept for about one year to sharpen (“affinamento”) in stainless steel and in the bottle.

## Bravo Wine Imports

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