

ASTERIÀS

Grapes

Fiano

Appellation

Paestum Fiano IGT

Fermentation

Alcoholic fermentation in steel tanks after soft pressing

Maturation

6 months for 75% in steel tanks and 25% in French oak barrels

Aging

About 2 months in the bottle

Organoleptic examination

Generous and savory coastal Fiano, fruity impact of citrus and white peach, nuances of chamomile and honey. Fresh, sapid, very long on the palate with perfect correspondence between nose and mouth

Food pairings

Ideal for baked fish or in salt crust, first and second courses from the sea but also fresh cheeses



TEMPA DI ZOÈ
CANTINA IN CILENTO