

# XA

## Grapes

Fiano

## Appellation

Paestum Fiano IGT

## Fermentation

Alcoholic fermentation in 500-liter barrels.  
after soft pressing

## Maturation

12 months in French oak barrels

## Refinement

About 12 months in the bottle

## Organoleptic Examination

Unique and exclusive Fiano,  
of aromatic herbs and  
peach and beeswax on the nose with nuances  
of chamomile.

Enveloping and savory on the palate,  
great persistence with perfect nose to mouth  
correspondence.

## Food pairings

Ideal for elaborate fish dishes,  
sublime with shellfish,  
it does not fear blue cheeses.



**TEMPA DI ZOÈ**  
CANTINA IN CILENTO