



“NIÈ” BIANCO CAMPANIA IGT

NAME	Niè
APPELLATION	IGT Campania
VINTAGE	2017
VINE	33% Fiano, 33% falanghina, 33% Greek
PRODUCTION AREA	Hills of Taburno
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	5000
YELD PER HECTARE	120 q/l
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	Second ten days of October
VINIFICATION	Fermentation in steel containers at controlled temperature for 10-12 days
FERMENTATION	Steel containers for about 5 months
ALCOHOL CONTENT	13,50% vol
PACKAGING	Truncated conical bottle cl 0.75, corrugated cardboard, technical cap
PROFILE	Harmony of flavors and smells well mixed together, fresh and delicate but firm and full-bodied at the same time.
SERVING TEMPERATURE	8-10° C
SUGGESTED PAIRINGS	Seafood appetizers, selection of "pizza"
STORAGE	Dry room with controlled temperature
TASTING GLASS	Tulip glas

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