

COLLE di TILIO

FIANO SANNIO DOP

Grape Variety **FIANO 100%**
Origin **Sannio Beneventano - Campania**
Alcohol **13.5%**



Glass **medium-size
tulip glass**

Service Temperature **8-10 °C**

JANARE CRU

IN VINEYARD

Hectares **8**
Yield/ha **60 Q.**
Yield Grape/Wine **55%**
Height **300-400 meters asl**
Soil Characteristic **limestone and
clayey**
Cultivation System **guyot**
Plant Density **3400 plants per ha**
Average age of vines **10 years old**
Harvest Period **first 15 days in
september**

IN THE WINERY

Vinification technique **cold-maceration (8°C) in
reduction with following
soft pressing**
Fermentation **in steel for 15 days at
controlled and constant**
Malolactic Ferm. **not made**
Ageing **in bottle**
Bottling **march after the harvest**

TECHNICAL DATA

Total acidity **5,80 g/lit**
Dryness **22 g/lit**
pH **3,28**

ORGANOLEPTICAL FEATURES

The wine has a straw-yellow colour with hints of green. It has a strong fruity bouquet with hints of white fruit.

GASTRONOMY

It is ideal with shellfish, shrimps, octopus and baked fish dishes. Try also with stronger-tasting fish and white meat. Excellent as an aperitif.

AWARDS

The WineHunterAward 2018
Colle Di Tilio Fiano Sannio 2017 Janare Cru
The WineHunter Award Rosso
Bibenda 2014
Colle di Tilio Fiano Sannio Dop 2012
quattro grappoli
I Vini di Veronelli 2014
Colle di Tilio Fiano Sannio Dop 2012
due stelle - vino ottimo

Annuario dei Migliori Vini Italiani 2014
Luca Maroni
Colle di Tilio Fiano Sannio Dop 2012
punteggio 87/100
Gambero Rosso - Vini d'Italia 2011
Assegnati 2 bicchieri



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