

MELIZIE

IRPINIA FIANO DOC PASSITO

A wine produced through a particular process of withering with the development of noble rot (*Botrytis Cinerea*) on the grape clusters. Straw yellow with golden reflections, it offers intense and complex sensations reminiscent of white truffle, dates, dried figs, apricot jam, candied citrus, caramel, and honey. On the palate, a delicate sweetness well-balanced with freshness, featuring return notes of dried fruit and jams.



WINE PROFILE

DENOMINATION

Irpinia Fiano DOC Passito

VARIETY

Fiano 100%

VINEYARD AND SOIL

The highest part of the Santo Stefano del Sole estate, with a South-West exposure and a sandy, deep, rich in mineral elements and well-drained soil. The altitude is 600 masl, the training system is the espalier with guyot pruning system, the density of plantation is 4.000 vines/ha and the yield is of about 60 q/ha of fresh grapes and 15 q/ha of withered grapes.

AGE OF VINEYARD

25 years

HARVEST PERIOD

December, manual harvest.

VINIFICATION AND REFINING

White vinification in stainless steel tanks (about 30 days) at controlled temperature (19°C-20°C). Refines about 12 months in wood and approximately 48 months in bottle.

SENSORY PROFILE



COLOUR

Intense straw yellow with golden reflections



BOUQUET

A wide concentration of aromas, including white truffle, dates, dried figs, dried fruits, apricot jam, candied citrus, nuts, caramel, honey, exotic fruits.



TASTE

Delicately sweet, with extraordinary intensity, well balanced, with delicious notes of toasted nuts, jam and balsamic nuances.



PAIRINGS

Main course

- Delicate sauces based on fresh cheeses and nuts
- Mature and blue cheeses

It is ideal with all kind of desserts with fruits and pastry cream and as meditation wine



AGING POTENTIAL

20 years +



SERVING TEMPERATURE

15-16 °C