

TRI ADE

BIANCO
DELLA CAMPANIA
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES:

33% Fiano, 33% Falanghina, 33% Greco

VINEYARD AREA:

The Fiano, Greco and Falanghina grapes are selected from low-yielding vineyards in the province of Avellino, in the region of Campania in Southern Italy.

AGE OF VINES:

In average 20 years old.

PLANT TRAINING AND DENSITY:

The vineyards are all trained using the Guyot method. Plant density is approximately 4.000 vines per hectare with an average yield of no more than 1,7 kg of grapes per plant.

HARVEST:

The grapes are carefully picked by hand at different times between late September and early October.

VINIFICATION:

The three grape varieties are vinified separately using the same technique. The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. 80% of each variety is then placed in separate stainless steel tanks for fermentation, which is carried out using selected yeasts at a controlled temperature of 18°C. Following the fermentation the three varieties are blended together and left to rest on their lees. 20% of each variety is fermented and aged for approximately 45 days in new French barriques. In early December the barrique-fermented and aged wine is blended in with the rest of the wine and the final blend is made.

AGING:

20% of each variety is fermented and aged for approximately 45 days in new French barriques.

ALCOHOL: 12,5%

WINEMAKER'S NOTES:

Rich tropical fruit and vanilla aromas.

On the palate it is subtle and soft, with a perfect balance of fruit flavors and citrus acidity.

Triade is perfect on its own or excellent to accompany white meats, fish and pasta with white sauces.