

VALMEZZANA

Cilento fiano

D.O.P.

Grapes: 100% Fiano

Production Area: Foria di Centola, Cilento and Vallo di Diano National Park

Soil and climate: -Clay soil, rich structure
-Particularly dry and windy climate
-Altitude 180-250 mt above sea level
-Orientation south-west

Pruning system: Guyot

Plants per hectare: About 3650

Year of planting: 2009

Harvest: Last ten days of August, early September

Vinification: -cold maceration during 6/8 hours, fermentation at controlled temperature for about a month

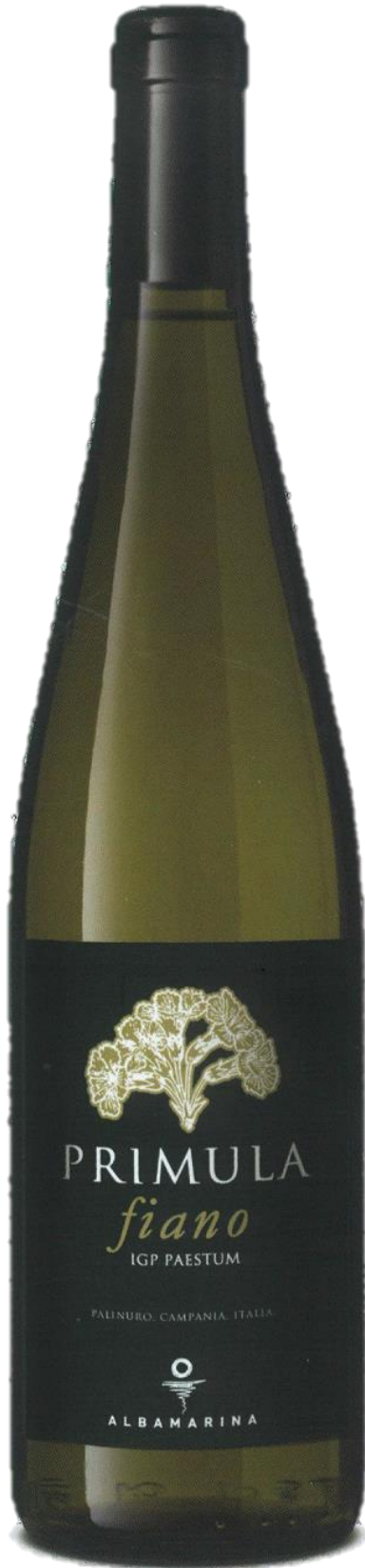
Maturation: -Shelf life steel on fine lees for about 3 months
-On bottle for about 6 months

Bottle: olive-green rhenish bottle

Service temperature: 12°C



ALBAMARINA



PRIMULA

fiano

I.G.P. PAESTUM

Grapes: 100% Fiano

Production Area: Foria di Centola, Cilento and Vallo di Diano National Park

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Pruning system: Guyot

Plants per hectare: About 3650

Year of planting: 2009

Harvest: Last ten days of August, early September

Vinification: -cold maceration during 6/8 hours, fermentation at controlled temperature for about a month

Maturation: -Shelf life steel on fine lees for about 3 months
-On bottle for about 3 months

Bottle: olive-green rhenish bottle

Service temperature: 12°C



ALBAMARINA



AGRIDDI

aglianico

I.G.P. CAMPANIA

Grapes: 100% Aglianico

Production Area: Foria di Centola, Cilento and Vallo di Diano National Park

Soil and climate: -Clay soil, rich structure
-Particularly dry and windy climate
-Altitude 180-250 mt above sea level
-Orientation south-west

Pruning system: Guyot

Plants per hectare: About 3850

Year of planting: 2011

Harvest: Last ten days of September, early October.

Vinification: -Maceration on the skins for about 20 days at 24/28 °C temperature,

Maturation: -Shelf life in large barrels of Slovenian oak
-On bottle for about 12 months

Bottle: deep-green Borgognotte

Service temperature: 16-18°C



ALBAMARINA



FUTOS

aglianico

I.G.P. PAESTUM

Grapes: 100% Aglianico

Production Area: *Foria di Centola, Cilento and Vallo di Diano National Park*

Soil and climate: -Clay soil, rich structure
-Particularly dry and windy climate
-Altitude 180-250 mt above sea level
-Orientation south-west

Pruning system: *Guyot*

Plants per hectare: *About 3850*

Year of planting: *2011*

Harvest: *Last ten days of September, early October.*

Vinification: -Maceration on the skins for about 20 days at 24/28 °C temperature,

Maturation: -Shelf life steel on fine less for about 12 months
-On bottle for about 6 months

Bottle: *Bordeaux*

Service temperature: *16-18°C*



ALBAMARINA