

# PRIVILEGIO

## Denomination

Irpinia Fiano Passito DOC

### Grapes

Fiano

### Drying process

The bunches arrive positioned in small boxes and are carried to a locale where they are aerated for eight weeks until they obtain the necessary levels of sugar.

### Fermentation and maturation

In barriques for 6-8 months.

### Aging

Minimum 12 months in bottle

### Organoleptic examination

Golden yellow, crystalline color. On the nose, evident, soft sensations of dried apricot and delicate white flowers. In the mouth, the silkiness and softness typical of the vine are enriched by broad acidity and minerality. The finish is long and is reminiscent of citrus peel, cinnamon and the skin of a white peach.

### Food pairings

Perfect for accompanying pastry products, especially sweet examples with creams. Excellent also with cheeses aged for a long period as well as blue cheeses.

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