

Suadens Bianco

Campania Bianco IGP

The Suadenti

The union of Irpinia's white grape varieties—Fiano with aromas of “Limoncella” apple and hawthorn blossom, Greco with yellow peach and grapefruit, and Falanghina with balsamic mint—harvested at the peak of their aromatic expression, forms the foundation of Suadens Bianco. “Drops of Moscato Bianco,” with delicate musk and sage notes, and “Malvasia Puntinata,” with hints of candied fruit, complete and bind the wine’s “seductive harmony.”

DENOMINATION

I.G.P. (Protected Geographical Indication).

GRAPE VARIETY

Blend: Fiano, Greco, Falanghina, with small amounts (“drops”) of Moscato Bianco and Malvasia Puntinata.

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

October, with staggered harvests.

SOIL COMPOSITION

Volcanic soil with areas of clay-limestone.

VINIFICATION

Early morning harvest in the cool dawn hours, followed by gentle pressing of the grapes and static cold clarification. Controlled fermentation with weekly bâtonnage and brief aging in barriques.

AGING

6 months in bottle to further develop complexity.

ORGANOLEPTIC CHARACTERISTICS

Golden wine with luminous hints of citron. On the nose, orange blossom, grapefruit, and bitter orange. On the palate, notes of pear, glazed peach, and fresh fruit.

PAIRINGS

Pairs well with Mediterranean seafood cuisine, savory and elaborate dishes based on fish and shellfish, and is enhanced by traditional Neapolitan recipes, risottos, soups, and rich sauces. Also harmonious with desserts and dry pastries.

