

Petit Sucre

Vino Bianco Dolce

The Conviviali

Fiano, the flagship grape of Irpinian viticulture, is highly versatile in its enological expressions. Petit Sucre is a Fiano naturally dried on the vine.

DENOMINATION

Sweet white wine.

GRAPE VARIETY

100% Fiano from late harvest.

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

November, with staggered harvests.

SOIL COMPOSITION

Hilly terrain, predominantly volcanic with areas of clay-limestone.

VINIFICATION

Early morning harvest in the cool dawn hours, followed by gentle pressing of the grapes, largely dried, and static cold clarification. Fermentation and aging take place in new French oak barriques, followed by amphorae (16 hl).

AGING

6 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Golden wine with luminous citron-colored highlights. On the nose, orange blossom, grapefruit, and bitter orange. On the palate, notes of pear, syrupy peach, and candied fruit. Well-balanced between exuberant sweetness and fresh acidity.

PAIRINGS

A meditation wine, but also perfect for “sweet companionship.” It pairs pleasantly with intense flavors such as foie gras, caramelized duck, and even shellfish with pronounced salinity. It enhances and complements traditional Mediterranean desserts such as Neapolitan pastiera, dry biscuits, babà, custard and fruit tarts, as well as Sicilian cassata and cannoli. Also excellent with fine pâtisserie and artisan chocolate.

