



TENUTA SELLATA  
1919



## RESIMA

2023

Cilento Fiano DOC

### Appellation

Cilento Fiano DOC

### Grape Variety

Fiano

### Area of Production

Torre Orsaia (SA), Campania, Italy

### Soil Type

Cilento clayey - calcareous medium - textured flisch

### Training System and Density

Espalier with Guyot pruning, 3500 vines/ha

### Exposure

West/South-West (300 m.a.s.l.)

### Yield

80q1/ha

### Harvest

I/II decade of September

### Vinification

Careful selection and destemming with soft pressing of the grapes followed by fermentation at controlled temperature for about a month. In the following 4 months batonnage is carried out every 2 weeks.

### Ageing

5 months in steel vats, 2 months in bottle

### Alcoholic Grade

13%

### Tasting Notes

Pale straw yellow colour.

The nose is incisive, with notes ranging from white fruit to wildflowers.

The taste is delicate, lean and elegant.

AZIENDA AGRICOLA TENUTA SELLATA

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