

NATIV - Suadens – Campania Bianco I.G.T.

The name “Suadens” has been chosen to represent the suaveness of this wine, which is a molecular project aimed at valorizing not only the autochthonous vines of Irpinia, but also the typical local fruits, that aren't cultivated anywhere else in the world.



NAME Suadens – Campania Bianco I.G. T.

APPELLATION Typical geographical indication

REGION Campania

GRAPE VARIETY Blend: Fiano di Avellino, Greco di Tufo, Falanghina

REGION OF PRODUCTION Tufo, Torrioni (AV)

ALTITUDE 500 mt s.l.m.

TRAINING SYSTEM Trellis system with guyot pruning.

SOIL COMPOSITION Medium soil , sometimes calcareous-clay.

PERIOD OF HARVEST Second decade of October.

WINEMAKING Light pressing of whole clusters. Static cold clearing, fermentation with selected yeast at controlled temperature. Aging in stainless steel and brief passage in oak barrels.

FINING Steel followed by short passage in barriques

ALCOHOL DEGREE 13,% vol.

FOOD MATCHING Cheeses , white meat, crustaceans, mollusks, soft cheeses, oyster stew.

SERVING TEMPERATURE 10°C

CHARACTERISTICS Fresh and fragrant on the palate , notes of Limoncella apple, Annurca apple, Avellana nut, Montella chestnut, Bellella peach of Melito Irpino.