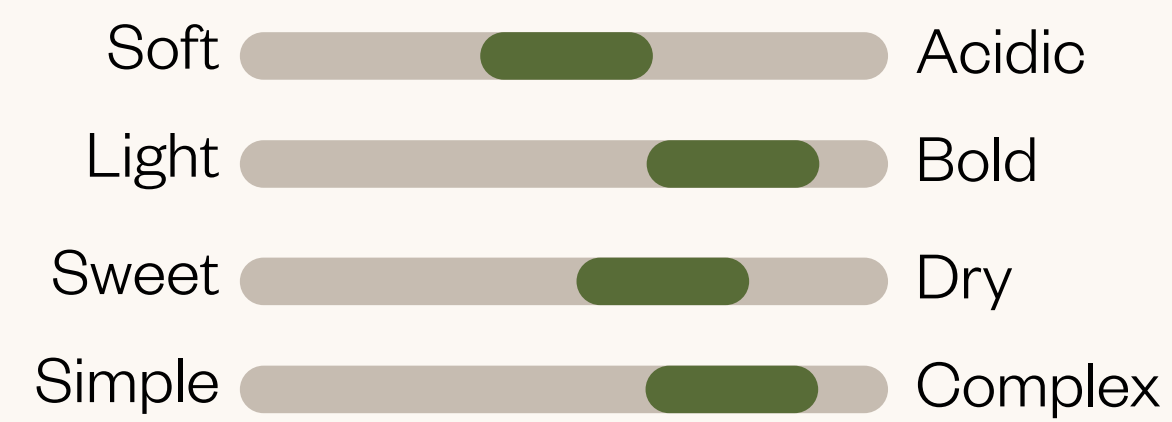


## Béchar by Cantine Antonio Caggiano

TYPE	Aromatic white
VINTAGE	2022
VOLUME	75 cL
ALC. CONTENT	13,5 %

### Wine profile



### Tips to enjoy



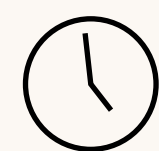
#### FOOD PAIRING

Perfect as an aperitif, or pair with fish dishes, white meat, or poultry



#### SERVING TEMPERATURE

11°C



#### AGING POTENTIAL

3 - 5 years

### Tasting notes

**NOSE** Fruity and floral scents with hints of aromatic herbs and candied citrus

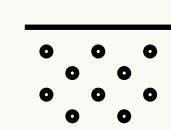
**MOUTH** A complex wine with a good balance between softnes, acidity, and minerality with an aftertaste of almonds. This wine will get nuttier and spicier when left to age for a few years

### Vineyard and vinification



#### GRAPE VARIETIES

Fiano di Avelino



#### TERROIR

Mix of limestone & clay



#### TERRAIN AND ELEVATION

Hilly lands 400m



#### LOCATION

Lapio, Avellino, Campania

#### VINEYARD

Manual harvest in the first ten days of October

#### VINIFICATION

Fermentation at low temperature (15 degrees) in stainless steel tanks

#### MATURATION

Maturation in the bottle for a minimum of 3 months

