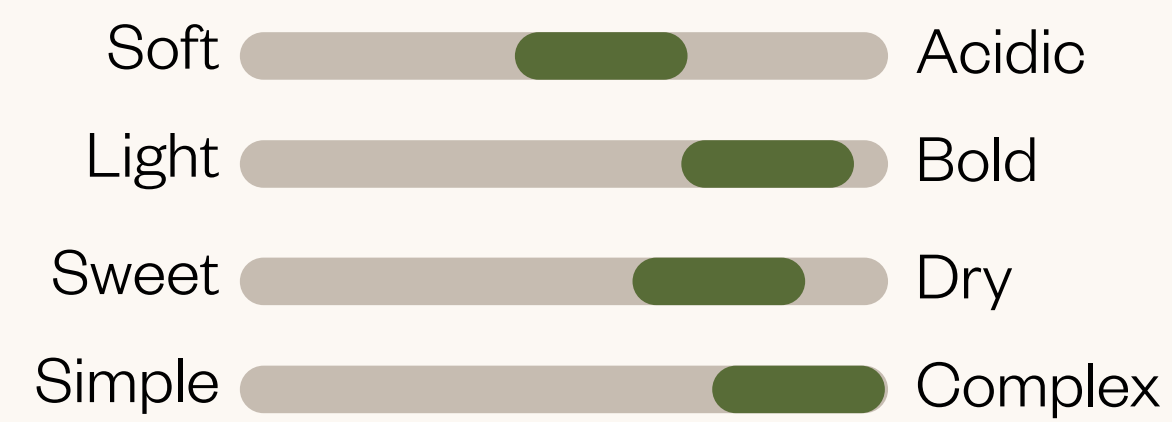


Vigna Isca by Cantine Antonio Caggiano

TYPE	Aromatic and complex white
VINTAGE	2021 Riserva
VOLUME	75 cL
ALC. CONTENT	14 %

Wine profile



Tips to enjoy



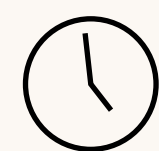
FOOD PAIRING

Pair with rich fish dishes, white meat and poultry



SERVING TEMPERATURE

11°C



AGING POTENTIAL

10 years

Tasting notes

NOSE Complex floral aromas, dried fruits with notes of aromatic herbs and sweet spices

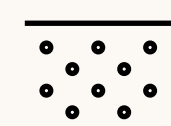
MOUTH Full and complex with a very strong and persistent finish. Great balance between smoothness and acidity

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

