Fiano Vesuvio

Cantine Federiciane · 2025



REGION	Campania · Vesuvius Volcano
APPELLATION	IGT
GRAPE	Fiano
TYPE	White
ALCOHOL	12.0%
BOTTLE	750 ml

TASTING NOTES

Fresh citrus and delicate fruity aromas Crisp, smooth, and balanced palate

FOOD PAIRINGS

Seafood, Raw Fish, Shellfish, Salads, Grilled fish, Mediterranean dishes

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■■□

ABOUT THE WINE

Discover the character of Fiano from Campania, a fresh and elegant Italian white wine grown in the volcanic soils surrounding Mount Vesuvius. Made from 100% Fiano grapes, this expressive white wine combines bright citrus aromas, delicate fruit notes, and a crisp, beautifully balanced palate. The volcanic terroir of Campania gives this Fiano a distinctive freshness and mineral character. Its straw-yellow color shows subtle golden reflections, while the nose opens with a delicate fruity bouquet followed by fresh citrus aromas. On the palate, it is smooth, crisp, and refreshing, with excellent balance and a clean finish. At just 12% alcohol, this is an easy-drinking Italian white wine that works beautifully as an aperitif or alongside food.