

ANTONIO CAGGIANO

ANTONIO CAGGIANO 'BECHAR' AVELLINO FIANO

AVELLINO • CAMPANIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Antonio Caggiano founded his estate in the town of Taurasi, Campania, Italy in 1990 with the goal of re-establishing the reputation of Aglianico, one of southern Italy's most important indigenous grapes. An architect and photographer, Antonio came from a rural family and began bottling wine from his own grapes, first producing a Taurasi in 1994.

Wine Making

Ripe grapes receive a soft pressing. The must obtained is fermented in steel tanks at a controlled temperature (15-16 C). Aging in steel and bottles.

Food Suggestions

Pairs well with shellfish, vegetarian dishes, and appetizers or snacks.

TASTING NOTES

A color that blends from the straw yellow to gold. Fruity and floral scents with hints of aromatic herbs. A complex wine with a good balance between softness and acidity, with an after taste of almonds.

Fiano grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Sustainable
- ABV%: 13.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

