



FIANO DI AVELLINO DOCG

Appellation: Fiano di Avellino DOCG

Grape variety: Fiano 100%

Production area: Salza Irpina (AV)

Year of planting: 2003

Altitude: 520 m a.s.l.

Soil composition: mainly clayey

Exposure: North-East

Plant density: 5000 plants per hectare

Training system: espalier with monolateral Guyot pruning

Average yield: 60 quintals per hectare

Harvest: first decade of October

Vinification: manual harvest of selected bunches in 15 kg baskets, destemming, cryomaceration and soft pressing of the grapes, fermentation at a controlled temperature, in stainless steel for about 3 months, with a final ageing in bottle for other 3 months.

Organoleptic characteristics: straw yellow, very intense at the nose: fruity scents, mainly peach, litchi and citrus, with a slight mineral touch. Well-balanced and elegant on the palate, easy to drink and very persistent.

Recommended pairings: potato gateau; ravioli with ricotta cheese and spinach; brill baked in foil.

Available formats: 0,375L; 0,75L; 1,5L