

Decanter

96

POINTS

FIANO DI AVELLINO RISERVA ERMINIA 2004

Tasted by: **Raffaele Mosca**
(at Rome, 16 Feb 2023)

Part of *Ageworthy indigenous Italian whites: 10 to try*

Having rested for about **18 years before release** – including approximately 10 years in stainless steel – the 2004 Erminia exudes the **flamboyance of mature Fiano**, offering **tantalising aromas of demi-sel butter and pristine orchard fruits mingling with menthol, seaweed, cinnamon, and candied orange peel**. Judicious acidity cuts through the luscious core of poached pear and acacia honey, while hints of smoked almonds and undergrowth amplify the long and mineral-inflected finish. **Stunningly lively** and perfect with mushroom risotto.

