



DI MEO[®]
SALZA IRPINA

Alessandra

FIANO DI AVELLINO DOCG RISERVA

Produced with selected grapes from the Fiano vineyard surrounding the Salza Irpina winery, this wine bears the name of the mother of the Di Meo brothers. Slight over-ripening, manual harvest, maceration on the skins, fermentation at a controlled temperature and 9 years of aging, of which 8 in stainless steel tanks and another 1 in the bottle. The color is a characteristic golden yellow, with hints of the typical flavors of this vine, while on the palate it is very intense and persistent.

Appellation: Fiano di Avellino DOCG Riserva

Grape variety: Fiano 100%

Production area: Vigna Alessandra, Salza Irpina (AV)

Year of planting: 1995

Altitude: 550 m a.s.l.

Soil composition: clay, semi-limestone

Exposition: North-East

Plant density: 4500 plants per hectare

Training system: espalier with monolateral Guyot pruning

Average yield: 50 quintals per hectare

Harvest: second decade of October

Vinification: manual harvesting of selected bunches in 15 kg crates, de-stemming and soft pressing of the grapes, maceration on the skins, fermentation at a controlled temperature, rest in steel for 8 years, with a final refinement in the bottle for 12 months..

Organoleptic characteristics: the nose has elegant flower (mimosa, chamomile, broom) and fruity notes (peach, apricot), with pleasant hints of acacia honey, beeswax and smoky flavor. With a very nice golden yellow colour, the wine is consistent, has an optimal structure, a great freshness and high persistence.

Recommended pairings: Andria burrata with langoustine tartare and bottarga; pasta with anglerfish sauce; soufflé.

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

Vintages: 00 - 03 - 04 - 09 - 10 - 12 - 13