



Colle dei Cerri **FIANO DI AVELLINO DOCG**

Colle dei Cerri is a wine produced from a Fiano Cru planted in Salza Irpina in 1995, at 550 metres altitude, with an optimal exposure of the vineyards that ensures the slow and perfect ripening of the grapes that, after pressed, will fermentate in wood with a long stop for 10 months. This stop in the cellar offers a very structured wine, complex at the nose and juicy at the palate, very long and persistent.

Appellation: Fiano di Avellino DOCG

Grape variety: Fiano 100%

Production area: *Vigna Colle dei Cerri*, Salza Irpina (AV)

Year of planting: 1995

Altitude: 550 m a.s.l.

Soil composition: clayey, sub 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 harvest of selected bunches in 15 kg baskets, skin maceration, fermentation in wood (French oak barriques) in temperature-controlled environment, contact with wood (French oak barriques) for 10-15 months, with a final ageing in bottle for 3-5 years.

Organoleptic characteristic: golden yellow, with warm amber tones, it smells of chamomile, acacia honey and dried fruit, in a very pleasant toasty frame. Firmly structured, fresh tasting, savoury and very persistent.

Recommended pairings: eggs with truffle; risotto with Castelmagno and hazelnuts; sardines in beccafico.

Available formats: 0,75L

Vintages: 00 - 02 - 05 - 06