

Robert Parker
WINE ADVOCATE



*This wine is submitted to **an impressive, albeit extremely risky**, 18 years of aging before its commercial release.*

*The Di Meo 2004 Fiano di Avellino Riserva Erminia shows clear signs of that **careful winemaking approach with a creamy, full-bodied texture**. There are aromas of tropical fruit, Madagascar vanilla and crème caramel.*

*The wine is evolved for sure, but in a **softly layered manner that builds mouthfeel intensity and dimension**.*

*This is a **special wine unlike anything you will find from Campania**, and I'm betting that this bottle will keep up the good momentum. Only 4,000 bottles were made.*



Reviewed by: **Monica Larner**

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