



93<sup>pts</sup>

## FIANO DI AVELLINO

DOCG

ERMINIA DI MEO

2003

In a blind tasting, it is hard to pin down this wine's real age. The 2003 Fiano di Avellino Erminia Di Meo has aged slowly in stainless steel vats for up to ten years. I tasted bottle number 520 of 4,500 units produced. The wine opens to a medium golden color with aromas of candied fruit, honey, dried apricot, lemon custard and lychee fruit. In the mouth, the wine shows ample richness and fullness. Despite the infamous heat of the 2003 vintage, this wine is more delicate and fragile compared to the 2007 Fiano di Avellino Colle dei Cerri that I tasted at the same time.



SOURCE	REVIEWER	MATURITY
Interim December 2018 Week 1	Monica Larner	Drink: 2018 - 2025

