

# Wine Spectator



## FIANO DI AVELLINO RISERVA ERMINIA 2004

Tasted by: **Alison Napjus**



Bright and golden in the glass, with fragrant tea rose, anise, honeysuckle and mace notes on the nose accenting the palate's flavors of baked melon and white cherry fruit, singed orange peel, creamed butter and fresh hay. This distinctive white's lemon peel acidity and tang of salinity keep it fresh and focused despite the 20 years since its harvest. Drink now through 2030. 333 cases made, 70 cases imported.