

• Antonio Galloni
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**FIANO DI AVELLINO RISERVA
ERMINIA 2004**

Tasted by: **ERIC GUIDO, March 2024**

Drinking Window: **2024 - 2028**

The 2004 Fiano di Avellino Riserva Erminia opens slowly in the glass, enticing with delicate aromas of raw almond, white flowers, vanilla bean and peach sorbet. It flows across the palate with grace and elegance, soothingly round and nearly creamy in feel. Ripe orchard fruits and the slightest tinge of saline minerality add traction toward the close. The 2004 finishes long and savory with a salty flourish and a sensation of liquid stone as a smoky resonance slowly fades. This beautifully aged, 20-year-old Fiano is a gentle giant that steps softly yet leaves a huge impression. Very nice.