

FIANO DI AVELLINO D.O.C.G.



Description: controlled designation of origin guaranteed d.o.c.g.

Grapes: Fiano of Avellino D.O.C.G 100%

Type of wine: white

Terrain: cool and deep, rich in micro and macro elements, very soft with volcanic elements from the hills of Avellino

Cultivating espalier culture with guyot pruning system:

Vineyard: Lapio (AV)

Exposure: south

Altitude: 500 metres S. L.

Plant density: 4000 vinestocks per hectare

Age of vineyard: about 20 years

Vintage time: at the end of october

Yield per 80 quintals per hectare hectare:

Vinification: soft pressing of whole grapes, cold pressing phase fermentation is carried out partially with autochthonous yeast starters

Refining: in bottle for 3 or 4 months

Colour: straw-coloured yellow

Fragrance: distinct aromas of pear, pineapple, acacia, toasted hazelnut, honey and hawthorn

Taste: we can appreciate an excellent acidity and softness; the prevailing aromas are of white peach and grapefruit, enclosed are clear notes of hazelnut

Pairing: particularly indicated as an aperitif with toasted hazelnut, also pairs well with mussels and fish dishes of fine cuisine