

SCIAPO'
FIANO DI
AVELLINO D.O.C.G.
2018

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

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

Variety of grape: white

Soil: cool and deep, rich in micro and macro
elements, very soft and volcano-genic from
the
hills around Avellino.

Culture system: espalier culture with guyot pruning

Vineyard: Lapio (AV)

Exposure: south

Altitude: 500 metres on sea level

Bushiness: 4000 stumps for hectare

Age of vineyard: about 20 years

Vintage time: at the end of october

Yield for 70 quintals for hectare
hectare:

Vinification: soft pressing of whole bunches, fermentation
partially carried out also with selected yeast
starters in 25 hl French tonneau for about 20
days

Refining: in tonneau for about six months and in bottle
for three or four months

Colour: straw-coloured yellow

Fragrance: smells of fennel, acacia honey, toasted
hazelnut and almond.

Taste: Full of aroma and smooth freshness;
With a pleasurable minerality, ending
persistently due to its' aging.

Coupling: particularly indicated as aperitif, good with
mussels and fine fish dishes and aged
cheeses.