

FIANO DI AVELLINO

FIANO DI AVELLINO DOCG
"STEMMA" LINE

- **Denomination:** Fiano di Avellino DOCG
- **Variety:** Fiano 100%
- **Location of the vineyards:** Lapio and Montefalcione
- **Exposure and altitude:**
South West / 550m asl
- **Nature of the soil:** clay and limestone
- **Training system:** Espalier and raggiera Guyot
- **Density of plantation:** 3.000 vines/Ha
- **Average age of the vines:** 10 to 20 years old
- **Yield per hectare:** 70 Hl/Ha
- **Harvest:** Handpicked in mid-October
- **Average yearly bottle production:**
15.000 bottles
- **Bottle format:** 0.75 l
- **Alcohol:** 12,5%
- **Serving temperature:** 10 – 12° C

Vinification technique:

Blend of free-run juice and lightly pressed must. Alcoholic and malolactic fermentations carried out in temperature controlled stainless steel vats. Fining on lees. Clarification through cold and light filtering.

Sensorial description:

The wine is pale yellow with light green reflections. To the nose it presents an aromatic pallet beginning with a distinctive note of pear which evolves into banana and exotic fruits. Then a final bouquet of white flowers mainly jasmine and lily emerges. In the mouth an initial taste of almond gives way to the floral nature of this wine. The aroma of white flowers settles around the

Food combinations:

This wine matches beautifully with light dishes of white meat in sauce, most Neapolitan dishes including fried vegetables and fishes. Great as an aperitif wine.

