

FIANO DI AVELLINO

DOCG



Denomination

Fiano di Avellino DOCG

Variety

Fiano 100%

Location of the vineyard

The vines are located in Lapio and Montefalcione

Exposure and altitude

The lands have a south west exposure and are at an altitude of 550 meters above sea level

Nature of the soil

Clay and limestone

Training system

Guyot

Planting density

3.000 vines/Ha

Average age of the vines

10 to 20 years

Yield per hectare

70 Hl/Ha

Harvest

Handpicked around mid October

Average yearly bottle production

15.000 bottles

Bottle format

750 ml

Alcohol level

Generally 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 palate leaving a feeling of freshness and a taste of lime with notes of wild flowers.

FOOD PAIRING

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.