



**CANTINE
DI MARZO**
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GAMMA Large Retail Market Ranges

FIANO DI AVELLINO DOCG Classico



Denomination: Fiano di Avellino DOCG

Variety: Fiano 100%

Location of the vineyards: The vines are located in the Lapio area

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: Spalliera Guyot

Density of planting: 3.000 vines/Ha

Average age of the vines: 10 to 20 years

Yield per hectare: 50 Hl/Ha

Harvest: Handpicked around mid October

Vinification technique: Run must only.

Alcoholic and malolactic fermentations carried out in steel vats.

Fining on lees.

Clarification by cold and light filtering.

Average yearly bottle production: 6.000 bottles

Bottle format: 750 ml

Alcohol level: Generally 13%

Sensorial Description

The wine is pale yellow with light green reflections. The aromatic pallet begins with a distinctive note of Mediterranean wild flowers and eucalyptus evolving into pear and exotic fruits.

In the mouth an initial taste of lime gives way to the floral nature of the wine. The aroma of white flowers settles around the palate with an aromatic outburst and a feeling of freshness.

Food combinations:

This wine blends beautifully with light dishes of white meat in sauce, most Neapolitan dishes including fried vegetables and fishes. Its floral nature makes it very pleasant with deserts such as pastries, especially Mediterranean and oriental. It is also very pleasant by the glass as aperitif.

Serving temperature: 10-12 °C