



Fiano di Avellino docg

White wine produced only with Fiano grapes coming from 4 different vineyards located in 4 different towns of the province of Avellino: Candida, Montefredane, Lapio and San Michele di Serino. The grapes are harvested by hand and carried to the cellar in small boxes to avoid crushing them. The grapes are subjected to gentle crushing of whole bunches to get the free-run juice. Wine making and ageing on fine lees lasts 4 months and takes entirely place in stainless steel tanks.



Wine Spectator

2005 - 90/100
2006 - 90/100
2007 - 90/100
2011 - 88/100
2012 - 88/100

Wine Enthusiast

2011 - 86/100
2013 - 90/100
2015 - 91/100
2016 - 91/100

Wine Advocate

2017 - 88/100

James Suckling

2017 - 90/100

Slow Wine

2011 - Grande Vino