



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.



Typology white wine

Appellation Fiano di Avellino Docg - Dop

Grape Fiano 100%

First vintage produced 1996

Vineyard location Candida, Lapio, San Michele di Serino, Montefredane (Avellino)

Altitude 450 m asl for the vineyards in Candida and Montefredane, 600 m asl for the vineyards in Lapio and San Michele di Serino



Vine Training/Pruning guyot

Vineyard design 4500 vines/hectare

Grape yield 80 quintals/hectare

Type of soil calcareous-clay, marly clay, sandy silty

Harvest time first week of October



Wine making sedimentation after the gentle crushing of whole bunches; inoculated fermentation with selected yeasts; fermentation and ageing in stainless steel tanks

Fermentation in stainless steel tanks at 16°C



Bottling time second week of the month of February following the harvest