



Alimata Fiano di Avellino docg

Alimata is the name of a district of Montefredane town, province of Avellino, located on the eastern slope of the hill which brings to the town. Here, at 350 meters a.s.l., there is our vineyards of 2 hectares where we grow the vines to produce the grapes used for this wine. The soil is made of hard clay based on marly layers. The wine making is simple but based on long processing times: it takes place in stainless steel tanks where it ages on fine lees for 12 months and then 12 months in bottle. This process is aimed at expressing the elegance of Fiano grapes coming from this area.



Typology white wine

Appellation Fiano di Avellino Docg - Dop

Grape Fiano 100%

First vintage produced 2009

Vineyard location Montefredane (Avellino)

Altitude 350 meters a.s.l.



Vine Training/Pruning guyot

Vineyard design 4000 vines/hectare

Grape yield 60 quintals/hectare

Type of soil marly-clay, compact on surface with a good presence of skeleton

Harvest time first week of October



Wine making sedimentation after gentle crushing of whole bunches, inoculated fermentation

with selected yeasts, fermentation in stainless steel tanks. On fine lees for 12 months in stainless steel tanks, 12 months in bottle

Fermentation in stainless steel tanks at 16°C



Bottling time in the month of October following the harvest