



# Bosco Satrano Fiano di Avellino docg

The Fiano grapes used to produce this wine come from a vineyard that overlooks our winery in the municipality of San Michele di Serino in the province of Avellino in Contrada Bosco Satrano. 4400 vines planted in 2009 cultivated with the principles of organic farming trained on guyot on calcareous clay soils at 510 meters a.s.l. A vineyard facing north-west facing Monte Partenio, gives us grapes of great quality and uniqueness every year. The vinification takes place in stainless steel tanks where it also matures for other 12 months before a bottle ageing of 12 months.



**Typology** white wine

**Appellation** Fiano di Avellino Docg - Dop

**Grape** Fiano 100%

**First vintage produced** 2017

**Vineyard location** San Michele di Serino (Avellino)

**Altitude** 510 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