



Ventidue Fiano di Avellino docg

It is 22 (Ventidue) Km the distance between our winery and the town of Lapio. Fiano grapes travel this distance after careful selection, starting from a vineyard of one hectare at 450 meters a.s.l. on calcareous-clay soils rich in yellow sandstones. Once in the cellar they are gently processed with a short maceration on the skins in the press before ageing for twelve months on fine lees in stainless steel tanks and then for twelve months in bottle. Our tribute to the cornerstone of the history of Fiano di Avellino.



Typology white wine

Appellation Fiano di Avellino Docg - Dop

Grape Fiano 100%

First vintage produced 2009

Vineyard location Lapio (Avellino)

Altitude 450 meters a.s.l



Vine Training/Pruning guyot

Vineyard design 4500 vines/hectare

Grape yield 60 quintals/hectare

Type of soil calcareous-clay with tuff layers

Harvest time first week of September



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

12 months on fine lees in stainless steel tanks, bottle ageing for 12 months

Fermentation in stainless steel tanks at 16°C



Bottling time October of the year following the harvest

