

Technical Sheet



Weight: 1,3 Kg
Size: 750ml, 1,5l

ALIMATA FIANO DI AVELLINO DOCG

Alimata is the name of the district of the municipality of Montefredane in the province of Avellino which you arrive to going up towards the town on the slope of the hill facing east. Here, at 350 meters above sea level there is our two-hectare vineyard where we grow the grapes used for this wine. Soils are composed of very tenacious clays on a marl basis. Vinification is simple but developed over a long time: it takes place in steel vats where it ages on the fine lees for twelve months and a further twelve months of refinement in bottle. All this to express the elegance that distinguishes the Fianos of this area.



Type: white wine
Appellation: Fiano di Avellino Docg - Dop
Grape variety: 100% Fiano
First Vintage: 2009
Origin of the grapes: Montefredane (Avellino)
Altitude: 350m asl



Training system: espalier with guyot
Type of plant: 4000 vines/ha
Grape yield: 60 q/ha
Soil characteristics: static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass, fermentation in steel; stop for 12 months on the fine lees and aging in bottle for other 12 months
Harvest: first week of October



Vinification: in steel with daily punching down and maceration on the skins from 15 to 20 days, depending on the vintage
Aging: in 10 hectolitre Slavonian oak barrels for 24 months, in steel for 12 months and in the bottle for a further 48 months
Fermentation: in stainless steel tanks at 16°C
Bottling: October of the year following the harvest



Tasting notes and pairings
Color: beautiful bright yellow with soft green highlights
Nose: a wine with a surprisingly fine and elegant nose played entirely on subtle but persistent notes of freshly mown grass, nettle, green apple, juniper berries; a strong mineral impact of chalk and wet stones in the background makes this wine complex and persistent
Palate: elegant and rich at the same time; very dynamic and balanced between soft alcoholic sensations and a vibrant acidity; long aromatic persistence
Recommended pairings: perfect with raw and/or smoked fish carpaccio and oysters
Dishes to match: saffron prawns, sea bass carpaccio, pasta with "new" oil and local vegetables, grilled prawns, spaghetti with sea urchins, hazelnut crusted red mullet, smoked swordfish carbonara