

## Technical Sheet



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

# BOSCO SATRANO FIANO DI AVELLINO DOCG

*The Fiano grapes used to produce this wine come from a one-hectare vineyard that overlooks our cellar from above in the municipality of San Michele di Serino, province of Avellino, in Contrada Bosco Satrano. 4400 vines planted in 2009 cultivated following the principles of organic farming, trained according to the guyot system on calcareous clay soils with a good presence of skeleton at 510 meters above sea level. A vineyard facing North/West, overlooking Mount Partenio, gives us grapes of great quality and uniqueness every year. The vinification takes place entirely in steel vats and then refines on the fine lees for 12 months in the same vinification vats and 12 months in bottle.*



**Type:** white wine

**Appellation:** Fiano di Avellino docg

**Grape variety:** Fiano 100%

**First Vintage:** 2017

**Origin of the grapes:** from a vineyard located in the territory of municipality of San Michele di Serino in the province of Avellino.

**Altitude:** 510m asl



**Training system:** guyot

**Planting density:** 4400 vines/ha

**Grape yield:** 60 q/ha

**Soil characteristics:** calcareous clay with a good presence of skeleton.

**Harvest:** last week of September



**Vinification:** 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

**Fermentation:** in stainless steel tanks at 16°C

**Bottling:** October of the year following the harvest



**Tasting notes and pairings**

**Color:** beautiful bright straw yellow

**Nose:** ample and generous impact; well-balanced hints of citrus, pineapple, white peach

**Palate:** fresh and satisfying; excellent balance between acid and salty flavours with volume; full and dry finish

**Recommended pairings:** first courses of Mediterranean cuisine and vegetarian cuisine

**Dishes to match:** spaghetti with zucchini and mint; timbale of capellini with cheeses; potato soup; pasta with broccoli; stuffed artichokes; roasted squid; ravioli with sardines