

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 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 – Dop

Grape variety: 100% Fiano

First Vintage: 2017

Origin of the grapes: San Michele di Serino (Avellino)

Altitude: 510m asl



Training system: guyot

Type of plant: 4400 vines/ha

Grape yield: 60 q/ha

Soil characteristics: calcareous clay

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