

Technical Sheet



Weight: 1,3 Kg
Size: 375ml, 750ml, 1,5l

FIANO DI AVELLINO DOCG

White wine produced only with Fiano grapes from four different vineyards located in as many municipalities in the province of Avellino and precisely: Candida, Montefredane, Lapio and San Michele di Serino. Bunches are harvested manually and transported to the cellar in small boxes to avoid crushing the berries. Grapes are subjected to a soft pressing of whole bunches to obtain the flower must. The vinification and aging on the fine lees for 4 months takes place entirely in steel vats.



Type: white wine

Appellation: Fiano di Avellino Docg – Dop

Grape variety: 100% Fiano

First vintage: 1996

Origin of the grapes: Candida, Lapio, San Michele di Serino, Montefredane (Avellino)

Altitude: 450m asl for the vineyards of Candida and Montefredane, 500m asl for the vineyards of Lapio and San Michele di Serino



Training system: guyot

Type of plant: 4500 ceppi/ha

Grape yield: 80 q/ha

Soil characteristics: calcareous clay, marl-clay, slime and sandy

Harvest: first week of October



Vinification: static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear, fermentation and aging in steel.

Fermentation: in stainless steel tanks at 16°C

Botting: second week of February following the harvest



Tasting notes and pairings

Color: straw yellow with greenish highlights

Nose: austere and gentle; scents of mint, sage and white peach; hints of white chocolate and citrus fruits; a marked mineral component gradually appears in the wine

Palate: the palate is fine, not too voluminous but full and satisfying; a nice acidity enhances its freshness; very sapid finish with the return of dense floral and mentholated notes

Recommended pairings: perfect with fried blue fish and simple fresh appetizers

Dishes to match: fish in a salt crust; fish soup; pasta with tuna sauce; anchovy omelette; poached octopus; spaghetti with red mullet sauce