

Technical Sheet



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

VENTIDUE FIANO DI AVELLINO DOCG

You have to travel 22 kilometers from our cellar to reach the territory of the municipality of Lapio. Fiano grapes travel this distance after careful selection, starting from a one-hectare vineyard located at 450 meters above sea level on calcareous clay soils rich in yellow sandstone. Once in the cellar they are delicately processed with a short maceration on the skins in the press and then aged for twelve months on the fine lees in steel vats and then for twelve months in bottle. Our tribute to the core of the history of Fiano di Avellino.



Type: white wine

Appellation: Fiano di Avellino Docg – Dop

Grape variety: 100% Fiano

First Vintage: 2009

Origin of the grapes: Lapio (Avellino)

Altitude: 450m asl



Training system: guyot

Type of plant: 4500 vines/ha

Grape yield: 60 q/ha

Soil characteristics: calcareous clay with presence of tuff banks

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 the bottle for another 12 months

Fermentation: in stainless steel tanks at 16°C

Bottling: October of the year following the harvest



Tasting notes and pairings

Color: intense and brilliant straw yellow

Nose: rich and intense; hints of peach, Golden apple, unripe pear, white figs, sage and rosemary, inlaid with smoky notes and hints of orange blossom honey

Palate: soft, round, energetic and full; its perfect balance between a nice acidity and alcohol is made even more satisfying by a fresh sapidity

Recommended pairings: perfect as an aperitif, to accompany fried vegetables and potato croquettes

Dishes to match: white and red arancini; fried calamari and prawns; spaghetti with pesto sauce; tagliolini with bottarga; lasagnetta with porcini mushrooms and sheep's milk ricotta