

FIANO DI AVELLINO

Denominazione di Origine Controllata e Garantita /// Bianco



The wine appears a pale straw, then releases long-lasting, emphatic notes of fruit and flowers, including summer flowers, pear, and hazelnut, that evolve into hints of tropical fruit and honey. The palate, decidedly classic to the variety, is well balanced and lengthy, completing a wine that is elegant, refined, and cellar-worthy.

SERVING TEMPERATURE
12°C

CELLARING CAPACITY
5 years

BOTTLE SIZES
750 ml

FIRST VINTAGE
2004

OIL PROFILE
Tuff with marly clay

YEAR VINEYARDS PLANTED

Various years, between 1968 and 1985

VINEYARD ELEVATION
500-600 metres

HARVEST PERIOD
Second decade of October

VINEYARD DENSITY
2,500-3,000 vines/hectare

TRAINING SYSTEM
Simple Guyot

YIELD IN WINE (litres/ hectare)
ca. 3,000

VINIFICATION
The grapes are cryomacerated at 5°C to increase aromatic extraction and improve structure, then the grapes are gently pressed and the chilled must is gravity settled.

MATURATION
In steel for about 4 months

GRAPE VARIETIES
100% fiano

GROWING AREA
Lapio, Montefalcione