



Fiano di Avellino BIO DOCG



APPELLATION:

Fiano di Avellino, Denominazione di Origine Controllata e Garantita (DOCG)

GRAPE VARIETY:

Fiano (100%)

PRODUCTION AREA:

Lapio (Av), Italy

VINEYARD:

Our Fiano grapes grow in vineyards on the hills surrounding Lapio in the Arianiello area, at an altitude of approx. 500 meters a.s.l. on soil of calcareous clay, with limestone and volcanic sediments. The grapes grow in rows in an upwards trained vertical shoot position (Guyot system).

HARVEST:

The harvest is done by hand from the second week of October.

VINIFICATION:

The grapes are traditionally cold soaked for 12 hours at a temperature of 10°C, and then slowly squeezed in a press machine. This is followed by a fermentation of 15 days at a temperature of 18°C in steel tanks.

MATURING:

The wine is bottled in the spring following the harvest, after which it rests for another 2 or 3 months in the bottle before it is ready for consumption.

ORGANOLEPTIC QUALITIES:

A bright golden yellow colour with a delicate scent of tropical fruits and flowers. The taste is full, soft, fresh and clean, with lively acidity and the presence of roasted hazelnuts and almonds, particularly in the aftertaste.

FOOD PAIRING:

Its full fresh taste with hints of hazelnuts combines well with rich fish dishes, sea fruit, white meats and various types of salads and fresh cheeses. Also very suitable as an aperitif, and accompanying starters.

SERVING TEMPERATURE:

To be served at circa 8-10°C.

TECHNICAL SPECIFICATIONS:

Alcohol 13,50% Vol.
Total acidity 6,60 gr/lit
Dry residue 22,00 gr/lit

BOTTLE:

Bordolese-style bottle of 750ml
Carton of 6 bottles, pallet of 105 cartons.