



FIANO DI AVELLINO
D.O.C.G.
EX CINERE RESURGO



Grape Variety: 100% Fiano.

Production Area: family-owned vineyards in Lapio and Montefalcione.

Winemaking: maceration on the skins for several hours prior to gentle pressing to maximize flavors; fermentation in stainless steel tanks at cool temperatures with selected yeasts. Aged on its lees for several weeks.

Tasting Notes: light straw yellow color. Elegant and complex nose with agreeable ripe flowery and fruity aromas: pear, apricot, citrus, roasted hazelnut, acacia, honey and a pleasant mineral note. On the palate it is dry and elegant, with lively acidity, good structure and balance. It evolves well over the years.

Food Pairings: ideal as an aperitif with oysters, raw fish, lobster, scallops, seafood, shellfish, crustaceans, seafood risottos, Asian dishes and al fresco dining.

Best served at 10-12 °C.