

FIANO DI AVELLINO
D.O.C.G.



Grape Variety: 100 % Fiano.

Production Area: from our own vineyards in the area between Montefalcione and Lapio.

Winemaking: the grapes are selected in vineyard and picked in the first ten days of October. Vinification with cold maceration and alcoholic fermentation take place at low temperatures (max 18 °C). The wine then undergoes a period of refinement on the lees in steel tanks for 4 months and then at least 1 month in the bottle.

Tasting Notes: straw yellow color. The nose has varietal notes of toasty hazelnut, almond, honey, hawthorn and orange flowers. An elegant and soft wine with strong persistence and a very bold structure. It is suitable for long aging.

Food Pairings: ideal with oysters, sea food, shellfish, baked, simmered and salt-baked fish and haute cuisine dishes.

Best served at 10 °C.