

Fiano di Avellino DOCG

Appellation:	Fiano di Avellino DOCG
Grape varietal:	Fiano di Avellino 100%
Vineyard:	Candida - Parite (AV)
Soil:	Clay and Limestone with gravel
Exposure:	South - East
Altitude:	2000 feet asl
Training System:	Guyot
Plants per hectare:	3500 Plants
Age of the vineyard:	24 years
Yield per hectare:	7 tons
Harvest:	Second half of October with handpicking
Vinification practice:	In stainless steel at temperature control
Refinement:	4 months in the bottle
Colour:	Pale yellow
Smell:	Fresh with spicy notes, mingled with flowers of lime wood and acacia honey
Taste:	Mineral taste with hints of apricot and orange skin, long finish of toasted hazelnut
Pairing:	Ideal with fish, shellfish pasta, risotto with vegetables, white meat, buffalo milk mozzarella
Temperature:	10-12°C
Alcohol:	12-14%Vol

