



Produced in the typical areas with the homonymous grapevine of very ancient origins, it's a wine of extraordinary elegance, also pleasant and harmonious, showing some roasted hazelnut flavor.

Fiano di Avellino DOCG 2014, 2015

GRAPE VARIETIES

Fiano

WINEMAKING

Cryomaceration (8-10 hours at a temperature of 5°C); soft pressing; natural settling; inoculation of selected yeasts; controlled fermentation at 15-18°C; refining with weekly bâtonnages; clarification and filtration.

AGEING

In stainless steel tanks; tartaric stabilization; bottling.

ANALYTIC DATA

Alcohol content: 13.5% vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow shades; intense, pleasant, and delicate; harmonic.

GASTRONOMY

Sophisticated fish courses, crustaceans and seafood.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

