



FIANO DI AVELLINO RISERVA
D.O.C.G.
CAMPORE



Grape Variety: 100% Fiano.

Production Area: selected plots from family-owned vineyards in Campore di Lapio.

Winemaking: the grapes are harvested at the end of October. Fermentation takes place in French oak barrels for at least 6 months and then the wine ages in the bottle for no less than 24 months prior to release for sale.

Tasting Notes: straw yellow color with golden reflections; broad and elegant bouquet with aromas of ripe pears and citrus fruit, as well as fine hints of honey, acacia flowers and vanilla. Rich, elegant and mineral on the palate with an extraordinary aromatic persistence. This wine has an incredible potential for aging and continues to develop its complexity for many years.

Food Pairings: risotto, fish tartar, seafood and elaborate fish dishes, white meat.

Best served at 12 °C.