



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 carefully selected in the vineyards and picked in the first ten days of October. A few hours after the harvest and delicate destemming, most grapes undergo cold maceration and then soft pressing. Clarity is achieved by static decanting, followed by fermentation at low temperatures (max 18 °C) for about 4 months. After this, the wine is refined in steel tanks for 4 months on the lees and then for at least 1 month in the bottle.

Tasting Notes: straw yellow color with golden reflections. A rich bouquet of toasty hazelnut, almond, honey, pear and flowery scents. Elegant and soft, this wine has a very bold structure and strong persistence.

Food Pairings: ideal with oysters, sea food, shellfish, carpaccio, high cuisine fish dish.

Best served at 10-12 °C.