

Tradition

FIANO di AVELLINO docg

WINE APPELLATION:	FIANO DI AVELLINO DOCG
GRAPES:	FIANO DI AVELLINO 100%
PRODUCTION AREA:	LAPIO AND PAROLISE
SOIL TYPE:	CLAYEY, VOLCANIC, RICH IN MINERALS, WITH SULPHURIC SUBSOIL
EXPOSURE:	SOUTH - EAST
ALTITUDE:	450 meters a.s.l.
VITICULTURE:	ESPALIER WITH GUYOR PRUNING
PLANTING DENSITY:	4000 PLANTS/ HA
AVERAGE VINEYARD AGE:	15 YEARS
AVERAGE YIELD PER HECTARE:	6000 KILOS
HARVEST PERIOD:	FIRST WEEK OF OCTOBER
VINIFICATION:	EXTREMELY SOFT PRESSING OF WHOLE GRAPES AND FERMENTATION AT CONTROLLED TEMPERATURES IN STAINLESS STEEL TANKS
WINE AGEING:	IN BOTTLES FOR 3/4 MONTHS
COLOUR:	STRAW YELLOW WITH PALE GOLDEN REFLECTIONS
OLFACTORY:	A RICH BOUQUET WITH NOTES OF WHITE FLOWERS, APPLE AND PEAR, AS WELL AS A UNIQUE HINT OF TOASTED HAZELNUT
TASTE:	IN LINE WITH THE OLFACTORY SENSATIONS, WITH A PREDOMINATING NOTE OF TOASTED HAZELNUT
PAIRING:	EXCELLENT FOR APERITIFS. THIS WINE GOES WELL WITH SEAFOOD, GOURMET FISH MEALS AND BLUE CHEESES
ALCOHOL CONTENT:	13% VOL.

