

ELLE EFFE CI - FIANO DI AVELLINO DCOG RISERVA 2021

PREVIEW

Each year, the vineyard parcels are vinified separately in order to highlight the differences related to exposure, altitude and soil composition. During pre-blending tastings, certain micro-vinifications have distinguished themselves for their exceptional quality and expressive depth. From the desire to preserve this micro-uniqueness comes Elle Effe Ci, dedicated to the founder Prof. Lorenzo Fonzone Caccese: a project that, year after year, safeguards and releases only that small batch capable of expressing extraordinary character, depth and identity.

The second edition, Elle Effe Ci Fiano di Avellino DCOG Riserva 2021, originates from a small parcel in San Potito Ultra (AV), whose grapes stood out for finesse, balance and expressive precision.



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DATA SHEET

Denomination: Fiano di Avellino DCOG Riserva
Grape composition: fiano di Avellino 100%
Vineyard location: San Potito Ultra (AV)
Soil: clay-sandy with red clay and dark sand components
Altitude: 500 m a.s.l.
Exposure: south-east
Year of planting: 1995
Planting density: 3,300 vines per hectare
Training system: vertical trellis
Pruning system: Guyot
Yield: 40 quintals per hectare
Harvest period: second ten days of October

WINEMAKING AND AGING

After manual harvesting, the grapes are immediately transferred to the winery and left to rest in cold rooms for approximately 12 hours to preserve freshness and aromatic integrity.
Destemming is carried out gently, followed by soft pressing to fully respect the fruit expression.
Fermentation takes place in thick-stave Austrian oak barrels of 10 hectoliters, where the wine remains for 24 months. This is followed by 12 months of aging in stainless steel on fine lees.
After bottling, the wine rests for a further 12 months before release.
Total aging: 48 months

ORGANOLEPTIC CHARACTERISTICS

Bright straw yellow with greenish reflections.
On the nose, it opens with balsamic and floral notes, followed by yellow-fleshed fruit and fresh almond.
On the palate, it is fresh, juicy and elegant, with a vibrant, slender structure. The lively acidity provides tension and energy, suggesting excellent aging potential.

PAIRINGS

Ideal with structured seafood dishes such as baked sea bass with potatoes, grilled amberjack and whipped salt cod.
It also pairs harmoniously with roasted white meats and mushroom-based preparations.
Excellent with semi-hard and medium-aged cheeses.

Serving temperature: 10–14°C

Recommended glass: large bowl white wine glass with a slightly tapered rim to promote oxygenation and enhance aromatic complexity.