

FIANO DI AVELLINO DOCG

PREVIEW

Fiano di Avellino DOCG is produced from Fiano grapes grown in the vineyards located in the municipalities of San Potito Ultra and Montefredane.

The pedoclimatic vocation of the production area, combined with meticulous vineyard management, ensures grapes that are a pure expression of the territory.

The winemaking process is aimed at preserving the varietal aromatic integrity, resulting in a wine distinguished by elegance and delicacy of aromas.



FIANO DI AVELLINO DOCG

DATA SHEET

Denomination: Fiano di Avellino DOCG

Grape composition: fiano di Avellino 100%

Vineyard location: San Potito Ultra and Montefredane (AV)

Soil: loamy-clay

Altitude: 500 m a.s.l. and 580 m a.s.l.

Exposure: south, south-west

Year of planting: 1995 – 1993

Planting density: 3,300 vines per hectare

Training system: vertical trellis (San Potito), traditional “*Raggiera Avellinese*” known as “*Starseta*” (Montefredane)

Pruning system: Guyot

Yield: 60 quintals per hectare

Harvest period: first ten days of October

WINEMAKING AND AGING

The grapes are hand-harvested and transported to the winery in small crates, where they are carefully selected. Short and extended macerations in stainless steel follow, along with gentle pressing.

Fermentation takes place at controlled temperatures between 14°C and 16°C and lasts approximately one month.

At the end of fermentation, the batches are blended and the wine ages in stainless steel for 8 months at sub-zero temperatures, in contact with fine lees.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow in colour with greenish reflections.

On the nose, it reveals delicate floral and fruity aromas reminiscent of citrus, orange blossom, linden and almond paste.

On the palate, it is fresh, balanced and persistent.

PAIRINGS

Ideal with seafood appetizers, oysters, fish dishes, shellfish and langoustines. Excellent with grilled vegetables, fresh and semi-aged cheeses, burrata and young caciocavallo cheese.

For a regional pairing, it perfectly complements mozzarella in carrozza, mixed fried seafood (frittura di paranza) and Neapolitan-style salt cod (baccalà alla napoletana).

Serving temperature: 8–10°C

Recommended glass: medium-sized white wine glass with a slightly narrow rim to concentrate aromas and limit excessive oxygen exposure.