

FIANO DI AVELLINO DOCG RISERVA

PREVIEW

Sequoia is a Fiano di Avellino DOCG Riserva obtained through a selection of Fiano grapes from one of the top growing zones in the Region. Located in Parolise, a tiny village (676 inhabitants) near Avellino, the vineyard extends up a hillside whose average altitude is 500 meters above sea level.

Thanks to its geographic location, ideal climate and clayey soil interspersed with stones, Parolise was designated as a Fiano di Avellino DOCG production zone. In this wine, the bouquet and aromatics that make Fiano di Avellino truly unique are preserved through discerning vinification and obsessive attention to detail.



Sequoia 2021

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DATA SHEET

Denomination: Irpinia Fiano Doc
Composition: Fiano 100%
Grape origin: Parolise (AV)
Soil: sandy clay
Altitude: 500 meters asl
Exposure: southern
Planting Year: 2003
Plant density: 3,300 plants per hectare
Training system: espalier
Pruning: Guyot
Yield: 2000 Kg per hectare
Harvest period: October 1-10

WINEMAKING AND AGING

The grapes, harvested by hand and delicately placed in boxes, are immediately transported to the cellar, selected and subjected to destemming and soft pressing. Three masses are created: 30% ferments and refines by maceration in large Austrian oak barrels. Another part of the mass (40%) completes the fermentation and aging in Austrian oak barrels (10hl) and French oak (5hl). The remaining 30% of the grapes are destined for maceration for 12 hours in steel. After a year the masses are assembled and aged in steel for 6 months on the fine yeasts. Subsequently, the wine ages in the bottle for 6 months before being ready for distribution.

ORGANOLEPTIC CHARACTERISTICS

Bright straw yellow colour. On the nose there are notes of yellow pulp fruit, fresh apple and balsamic hints that give elegance and freshness accompanied by a sweet note that recalls vanilla. In the mouth it has a good structure, good flavor and significant acidity which gives it verticality and length. A note of yellow apple and custard returns on the back palate.

PAIRINGS

Sequoia pairs well with fish dishes, raw vegetables, shellfish and crustaceans, as well as semi-hard cheeses. For optimal tasting, serve at temperatures between 10 and 12 degrees C.