FONZONE
Paternopoli

Fiano di Avellino DOCG

PREVIEW

Fiano di Avellino DOCG is produced with Fiano grapes from the Fonzone estate located in the municipality of San Potito Ultra at 500 m a.s.l. The pedoclimatic vocation of the production area, and the careful work in the vineyard, guarantee grapes that are pure expression of the territory. The vinification is aimed at preserving the aromatic integrity of the vine and the wine obtained stands out for its elegance and delicacy of the scents.





Fiano di Avellino DOCG



DATA SHEET

Denomination: Fiano di Avellino DOCG
Composition: 100% fiano
Grape origin: San Potito Ultra (AV)
Soil: clayey loam
Altitude: 500 m a.s.l.
Exposure: south
Planting year: 2003
Plant density: 3,300 plants per hectare.
Training system: espalier
Pruning: guyot
Yield: 60 quintals per hectare
Harvest period: first ten days of October

WINEMAKING AND AGING

The bunches are hand-picked and carefully transported to the cellar in small crates, then selected and, after long and short-term macerations in amphora and steel, softly pressed. Fermentation is carried out at temperatures between 14 and 16 degrees and lasts for about a month. At the end of fermentation, the masses are assembled and aged in steel for eight months at temperatures below zero, on fine yeasts.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with greenish reflections, it is characterized by delicate floral and fruity aromas reminiscent of citrus fruits, orange blossom, lime and almond paste. On the palate it is fresh and balanced, viscous and very persistent.

PAIRINGS

Ideal for seafood entree, oysters, fish dishes.
Service Temperature: 10° - 12° C

FONZONE
Paternopoli

Azienda Agricola Fonzone Caccese s.a.s.
Località Scorzagalline
83052 Paternopoli (AV) Italy
info@fonzone.it
www.fonzone.it