

**SEQUOIA - FIANO DI AVELLINO DOCG RISERVA**

**PREVIEW**

Sequoia is produced from a selection of Fiano grapes grown in a small vineyard in Parolise, one of the most highly regarded areas within the Fiano di Avellino DOCG appellation.

Located on a hillside at approximately 500 meters above sea level, with clay soils characterized by calcareous and stony inclusions, this site offers ideal conditions for a slow and balanced ripening process.

Within this context, a precise and carefully managed winemaking approach allows the preservation and enhancement of Fiano's distinctive characteristics, maintaining a faithful link between varietal identity and territorial expression.



## **SEQUOIA - FIANO DI AVELLINO DOCG RISERVA**

### **DATA SHEET**

Denomination: Fiano di Avellino DOCG Riserva  
Grape composition: fiano di Avellino 100%  
Vineyard location: Parolise (AV)  
Soil: clay-sandy  
Altitude: 500 m a.s.l.  
Exposure: south  
Year of planting: 2003  
Planting density: 3,300 vines per hectare  
Training system: vertical trellis  
Pruning system: Guyot  
Yield: 20 quintals per hectare  
Harvest period: first ten days of October

### **WINEMAKING AND AGING**

The grapes are hand-harvested, placed in small crates and immediately transported to the winery, where they are carefully selected, destemmed and gently pressed.

Vinification involves the creation of three separate batches.

Thirty percent ferments and ages in large Austrian oak casks (25 hl), where maceration takes place.

An additional 40%, after an initial maceration phase in stainless steel, completes fermentation and aging in Austrian oak tonneaux (10 hl) and French oak tonneaux (5 hl).

The remaining 30% undergoes 12 hours of maceration in stainless steel before continuing its aging in large Austrian oak casks (25 hl).

After one year, the three batches are blended and the wine ages in stainless steel for six months on fine lees.

Bottle aging lasts at least 12 months before release.

*Total aging: 30 months*

### **ORGANOLEPTIC CHARACTERISTICS**

Bright straw yellow in color.

On the nose, it reveals notes of yellow-fleshed fruit and fresh apple, accompanied by balsamic nuances that lend elegance and freshness, along with delicate hints of vanilla.

On the palate, it shows good structure, pronounced salinity and vibrant acidity, which define its verticality and length.

The finish recalls yellow apple and pastry cream.

### **PAIRINGS**

Sequoia pairs beautifully with raw seafood dishes, shellfish and fish-based preparations. It also performs exceptionally well with white meats such as chicken cacciatore, turkey with citrus sauce and herb-roasted rabbit.

It complements medium-aged cheeses with balance and elegance.

**Serving temperature:** 10–12°C

**Recommended glass:** large bowl white wine glass with a slightly tapered rim to encourage oxygenation and enhance complex, layered aromas.