



# Fiano di Avellino

Denominazione di Origine Controllata e Garantita (D.O.C.G.)

---

**Grape variety:** Fiano di Avellino 100%

**Soil:** Clay-limestone deep, with volcanic elements.

**Vineyard location:** In Irpinia, in the hamlet of Serra in the municipality of Pratola Serra.  
Farm: Ventole.

**Exposure and altitude:** South at 350-400 meters a.s.l.

**Vine age:** 20 yrs. avg.

**Vine training:** horizontal counter-espalier with guyot pruning

**Density:** 3,000 vines per hectare (2.47 acres)

**Area:** 1.5 hectare

**Yield per hectare:** 7 tons

**Harvest:** early October

**Winemaking:** The grapes are harvested and selected by hand. The must obtained from soft pressing of the destemmed grapes ferments in stainless steel tanks at a controlled temperature between 12-14° C with selected yeasts. Then the wine rests on the lees for 4 months to give complexity and structure before starting to be bottled.

**Organoleptic properties:** Straw yellow with greenish reflections. As for sense of smell, it has complex aromas of flowers and ripe fruit, acacia, linden, toasted hazelnut. On the palate it is fresh and quite savory wine, with delicate notes of citrus and white flowers.

**Pairing:** Perfect with raw seafood, sushi, crustaceans and mollusks; but also with light soups.

**Serving temperature:** 10-12° C

**Alc./vol.:** 13%

**Avg. production:** 6,000 btls

**First vintage:** 2005

